



Corte del Golfo

Bianco Lazio IGT



Vinification

All the grapes are manually harvested and vinified in purity. The grapes are softly pressed. The must is fermented with selected yeasts in stainless steel for 15 days at 16°C. The aging is made in stainless steel on fine lees for approx. 3 months. The five varieties are then blended in the last phase before the bottling. A final aging in bottle is recommended before the consumption.

Description

Straw yellow intense color with greenish hints. The nose is extremely fruity with notes of acacia, mature peach, lime, fresh aromatic herbs, almond and a touch of honey. On the palate it is perfectly balanced between warmth, freshness and flavor, it closes on clean mineral sensations.

Food Pairings

Perfect with traditional Roman dishes like carbonara or «cacio e pepe» pasta, but it holds up perfectly rabbit with potatoes, or mushroom risotto, and with medium-structured cheeses.



**Bellone,
Trebiano,
Malvasia
Puntinata,
Viognier,
Greco**



Lazio



8-10 °C



**Alcol: 13%
Zuccheri: 7 g/l**