

IGT

BIANCO PETALI



Grapes:

100% Chardonnay

Exposition:

South-east - 550 mt above the sea level.

Soil:

Hilly neutral clay, rich in gravel and pebbles (Alberese and Galestro).

Vinification:

Manual harvesting in small crates. Soft pressing of selected grapes. Fermentation in stainless steel at 14°C for approximately 25 days, followed by refinement on fine lees for approximately 90 days.

Bouquet:

In the mouth the wine is fresh, slender and harmonious, with an immediate drink. At the nose it is floral and fruity. Notes of white flowers such as hawthorn, acacia and chamomile. Ripe white-fleshed fruit with light citrus and herbaceous notes. In the glass, the colour is straw yellow with faint greenish reflections. On the palate, it stands out for its lively acidity and freshness, on the drink it has a clean and citrusy sip closure.

Serving Temperature:

8-10°C

Food pairing:

Aperitif - Raw fish - Fried meat and fish
Pasta with white ragout - White meats.

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