



TERRE DI MARIO

VINO BIANCO ITALIA



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| Wine type: | White wine |
| Grapes: | Italian grapes |
| Appellation: | Vino bianco |
| Production area: | Abruzzo, Italy |
| Bottle size: | 750 ml |
| Serving temp.: | 8 - 10° C |
| Alcohol content: | 11,5% Vol. |

Colour: Light straw-yellow.

Fragrance: Fresh and pleasantly soft with hints of golden apple, peach and floral acacia notes.

Taste: Harmonic structure, crisp and refreshing, with aromas of citrus and lime, finishing with a pleasant almond taste.

Pairing: Excellent as an aperitif. It goes well with all fish based courses, white meat and mild seasoned cheeses.

VINIFICATION:

The must is obtained by a gentle pressing of the grapes and, after a short contact with the skins at a low temperature (cold maceration), it becomes clear. The clear must ferments in dedicated stainless steel tanks at a controlled temperature (17-20° C) and then racked and kept in concrete tanks for a few months before bottling.

