



TAI

COLLI BERICI DOC

GRAPES: Tai

HARVEST and CELLAR:

We pick the grapes by hand in the middle of September, in a very old vines vineyard. The grapes arrive in the cellar very quickly to preserve the best quality as possible. The white fermentation take place by controlled temperature in order to extract the best flavour preserving colour and freshness. The wine keeps in contact whit its lees for several weeks, then It rest in steel tank for 3 months before bottling.

THE WINE:

It's a straw yellow wine with a rich bouquet with fresh hints of pear and apple, hawthorn flowers, sage and thyme. It has a nice freshness and acidity with a light final of almonds.

750 ml bottles.

Serving temperature: 10°C

Alcohol 12,5% vol.

Sugar content: 1,2 g/l

Total acidity: 4,5