

Angelo Pat Nonno Angin White Wine

In memory of Grandpa Angin, Angelo Pat, a fragrant white wine, floral, with good intensity, complex and rich in notes of pear, wisteria, and spices, including a prominent white pepper note.

Structured, with good persistence, dry, and fresh.

Intense straw yellow with golden highlights.	Colour:
An intense yet delicate wine, with notes of acacia flowers, wisteria, pear, and hints of honey. It has good structure, smoothness, and integrity.	Sensory notes taste and aroma:
Perfect for appetizers and first courses, white meats, and fish.	Pairings:
12,5% VOL	$Alcohol\ content:$
0 gr/l	Residual sugar:
6 gr/l	Acidity:
27 gr/l	Extract:
8-10°C	Serving Temperature:
Istrian Malvasia, White Marzemina and Riesling	Grape variety:
Cappuccina with 3x1 planting layout	Training System:
First decade of September	Harvest Period:
In steel with a short maceration on the skins at controlled temperature.	Vinification:
Hills of Castelcucco	Production Area:
0,75 LT	Bottle Sizes:
L 240 mm / A 325 mm / P 160 mm	1 Box of 6 bottles:

