



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.

Colour: Intense straw yellow with golden highlights.

Sensory notes taste and aroma: An intense yet delicate wine, with notes of acacia flowers, wisteria, pear, and hints of honey. It has good structure, smoothness, and integrity.

Pairings: Perfect for appetizers and first courses, white meats, and fish.

Alcohol content: 12,5% VOL

Residual sugar: 0 gr/1

Acidity: 6 gr/1

Extract: 27 gr/1

Serving Temperature: 8-10°C

Grape variety: Istrian Malvasia, White Marzemina and Riesling

Training System: Cappuccina with 3x1 planting layout

Harvest Period: Early September

Vinification: In steel with a short maceration on the skins at controlled temperature.

Production Area: Hills of Castelcucco

Bottle Sizes: 0,75 LT

1 Box of 6 bottles: L 240 mm / A 325 mm / P 160 mm

