



Vecchio Vitigno Rabbiosa White Wine

Maceration is a crucial phase in the winemaking process that involves prolonged contact between the grape skins and the must. This is how color, tannins, and aromas are extracted from the grape skins. This is the secret behind the unique personality of this wine

<i>Colour:</i>	Intense straw yellow with golden highlights
<i>Sensory notes taste and aroma:</i>	From the ancient technique of skin maceration in contact with the must during fermentation, a white wine with an intense and complex aroma
<i>Pairings:</i>	Suitable for appetizers and first courses, white meats, and fish
<i>Alcohol content:</i>	12% VOL
<i>Residual sugar:</i>	0 gr/1
<i>Acidity:</i>	7,5 gr/1
<i>Extract:</i>	28 gr/1
<i>Serving Temperature:</i>	8-10°C
<i>Grape variety:</i>	Rabbiosa 100%
<i>Training System:</i>	Cappuccina with 3x1 planting layout
<i>Harvest Period:</i>	Early October
<i>Vinification:</i>	In steel with a 3-day maceration on the skins at controlled temperature
<i>Production Area:</i>	Hills of Castelcucco
<i>Bottle Sizes:</i>	0,75 LT
<i>1 Box of 6 bottles:</i>	L 266 mm / A 314 mm / P 178 mm

