

Bianco Stradalta

IGP

Typical, hints of wild flowers and bitter almonds



BUNCH

Cylindrical, different size (from 10 to 20 cm), with 2 wings



VINIFICATION/FERMENTATION

The must is fermented separately from the skins by soft pressing, fermentation is activated by selected yeasts, average duration 8-10 days at a temperature of 15° C - 17° C.



RIPENING

Second week of September



STYLE

Dry



SERVING TEMPERATURE

12° C



TECHNICAL ANALYSIS

Alcohol: 12,00 %vol
Contains sulphites



DESCRIPTION

Typical, hints of wild flowers and bitter almonds



GASTRONOMIC PAIRING

Hors d'oeuvres, soups, fish and white meat

