



## *Bianco di Torgiano* DOC "Costellato"

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### GRAPE VARIETIES

*Trebbiano, Fiano, Viogner, and Chardonnay*

### WINEMAKING

*Soft pressing of the whole grapes; fermentation at low temperature for 2-3 weeks.*

### AGEING

*Refinement "sur lies"; 2 months in stainless steel tanks; 2 months in bottle; excellent within the first two years.*

### ANALYTIC DATA

*Alcohol content: 13.5 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Straw yellow, with greenish hue, brilliant; elegant hints of citrus and white fruits and vegetable-like hint (acacia flowers); fresh.*

### GASTRONOMY

*Serving temperature 10-12°C*

### AVAILABLE FORMATS

75 cl

