



Unique interpretation of the union between international white wine and white wine from Nebbiolo grapes.

Product characterized by an intense and fruity perfume but with a singular and elegant flavor of a significant and persistent red wine.

Vino Bianco "Gias"

GRAPE VARIETIES

Nebbiolo vinified in white, Chardonnay

WINEMAKING

Manual selection of the grapes, soft pressing, cold settling, static inoculum yeasts, fermentation in small stainless steel tanks, aging in stainless steel and oak barrel.

AGEING

5 months ageing before bottling.

ANALYTIC DATA

Alcohol content: 12.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Product characterized by an intense and fruity scent but with the unique and elegant flavor of a significant and persistent red wine.

GASTRONOMY

Excellent with fish, mollusks and crustaceans, poultry and light vegetable-based main courses, medium-seasoned cheeses and cold cuts.

Serving temperature 8-10 °C

AVAILABLE FORMATS

75 cl

