

Bianco del Gelso



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| Type of wine: | White "passito" |
| Grape varieties: | Ripened grapes |
| Training system: | Guyot |
| Harvest: | The grapes were harvested by hand in the second half of October. |
| Vinification: | The grapes after undergoing extreme thinning on the vine in June are harvested strictly by hand and placed in small crates to be taken to the cellar to dry. This is followed by destemming and soft crushing. The must thus obtained is placed to ferment with indigenous yeasts, remaining in contact with the skins for about 36 hours. Given racking, the wine will remain to rest in 225-liter French oak barriques for about 18 months before being bottled in the first decade of September. |
| Acidity: | 5.5 g/l |
| Alcohol: | 14.5 % volume |
| Colour: | Golden straw yellow. |
| Nose-palate symmetry notes: | Delicately fragrant with a slightly sweet and vanilla taste. |
| Serving temperature: | Best served served chilled, not cold. |
| Food and wine pairing: | It is difficult to match food to this wonderful wine which prefers being served alone, it can be combined with small dry pastries or blue cheeses. |