

Bianco del Gelso



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:	Following extreme pruning of the plant in June, the grapes are harvested by hand and are placed in small crates in which they are taken into the cellar to dry. They are then destemmed and undergo a soft pressing. The resulting must is left to ferment on the skins for about 36 hours. Racking then takes place and the wine is left to ripen in 5hl oak tonneaux for about 18 months after which it is bottled in the first half of September.
Acidity:	5.5 g/l
Alcohol:	13.5 % Volume
Colour:	Golden straw yellow
Nose-palate symmetry notes:	Delicately fragrant with a slightly sweet and vanillaed taste.
Serving Temperature:	Best served at a temperature of 12-14 °C.
Food and wine pairing:	It is difficult to match food to this wonderful wine which prefers being served alone.