



#### Mixed Varieties

Chardonnay, Viognier and Sauvignon in variable percentages according to the year.



#### Vineyards Location

Midsized hill 300 mt above sea level



#### Soil

Medium textured with layers of loam, volcanic tuff and clay.



#### Training System

Simple Guyot



#### Density of Planting

4.700 vines per hectare



#### Microclimate

Optimum microclimate conditions with significant differences in temperature between day and night, ideal for the development and maintenance of coloring and aromatic substances.



#### Wine Production

Not over than 50 hl/ha



#### Harvest

By hand in small plastic crates with bunches of grapes selected on the basis of ripeness.



#### Wine Making and Maturations

Once having destemmed and gently pressed the grapes, the must is fermented in cocchiopesto amphorae with a short maceration in contact with the skins. Once fermentation is complete, it is matured for at least 6 months still in the amphora on the noble lees released by the yeasts before being racked and prepared for bottling. Before being put on the market., *ALBICO* rests for a few months in the bottle.

#### Tasting Notes

Wine with an intermediate color between gold and intense straw yellow. The maturation in cocchiopesto amphorae allows to enhance a rich bouquet of tropical fruit, grapefruit and white peach, enlivened by notes of boxwood and traces of hydrocarbon. On the mouth it reveals a pleasant sense of freshness and flavor with a right persistence. The finish lets you still savor the complexity and the gentle mineral echoes.



#### Recommended Serving Temperature

10-12°C



#### Food Pairing

Asian cuisine, mushroom risottos, blue cheeses, main courses of white meat or tartare, raw fish, prawns and any type of baked fish.

