



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.

