

le Carline®

VINI NATURALMENTE BIOLOGICI



**BIANCO DOC LISON PRAMAGGIORE**  
**without added sulphites**  
**Certified: Organic & Vegan**

**GRAPES**

Lison, Chardonnay

**AREA**

The company is located in the area of DOC Lison Pramaggiore

**FERMENTATION**

- The grapes are cleaned and cooled;
- Dynamic skin maceration exploiting the fermentation gases and traditional punching down;
- Controlled fermentation temperature.

**MATURING**

- Few months exposure to its fine activated lees;
- Controlled clarification temperature and conservation in steel vats.
- Conservation happens in oxygen absence. The final product is the fruit of the simple fermentation of the grape juice without addition of any additive.

**SENSORIAL FEATURE**

Pale yellow colour with warm golden hues.  
Intense bouquet, with marked fruity and floral notes.  
Typical smooth flavour, lingering with elegant tones of almonds.

**GASTRONOMIC MATCHES**

Perfect with tasty entrées, with fish and white meats.

**SERVING TEMPERATURE**

Uncork at last moment and serve at 10° C. As the product has no sulphites we suggest to use it up by two days after uncorking.

**ANALYSIS**

Alcohol content: 12% vol  
Total acidity: 5,3 g/l  
Volatile acidity: 0,18 g/l  
Sulphite: less than 10 mg/L

**BOTTLE SIZE**

Bottle: 750ml  
Case: 6 bottles

