

le Carline®

VINI NATURALMENTE BIOLOGICI



BIANCO RESILIENS white wine **Certified: Organic & Vegan**

GRAPES

blend of white grapes from resistant varieties

AREA

The company is located in Pramaggiore (VE)

IN THE VINEYARD:

Soil: clayey limestone

Altitude and exposure: 10 meters above sea level - N-S / E

yield of the grapes: 100 qli / ha

Harvest: mechanics with slight overripening of the grapes

IN THE CELLAR:

- The grapes are cleaned and cooled;
- Dynamic skin maceration with traditional punching down;
- Controlled fermentation temperature.
- Few months exposure to its fine activated lees
- Controlled clarification temperature and conservation in steel vats.

SENSORIAL FEATURE

Wine of straw-yellow colour with greenish reflections, on the nose it has intense floral and fruity bouquet, savory with mineral notes.

It gives freshness and flavor with vegetal notes of yellow fruits, that give tone and persistence.

ANALYSIS

Alcohol content: 12% vol

Total acidity: 5,2 g/l

Volatile acidity: 0,16 g/l

Sugar: 4,0 g/L

GASTRONOMIC MATCHES

Suggested pairing with shellfish, risotto and young cheeses. For vegetarian and vegan consumers, it is excellent with orzotto with artichokes.

SERVING TEMPERATURE

To be served at 10 ° -12 ° C.

BOTTLE SIZE

Bottle: 750ml

Case: 6 bottles

