

le Carline®

VINI NATURALMENTE BIOLOGICI



LISON DOCG CLASSICO **Certified: Organic & Vegan**

GRAPES

Lison

AREA

The company is located in the area of DOCG Lison Classico

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.

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.

ANALYSIS

Alcohol content: 13% vol

Total acidity: 5,3 g/l

Volatile acidity: 0,18 g/l

BOTTLE SIZE

Bottle: 750ml

Case: 6 bottles

