



Bolgheri Bianco

Bolgheri Bianco D.O.C.



Grape varieties: 50% Vermentino, 25% Sauvignon Blanc, 25% Viogner.

Vineyard: Spurred cordon Vermentino, Viogner and Sauvignon Blanc in Guyot.

Density per hectare: 5500 vines

Average age of vineyard: 5 and 20 years.

Period of harvest: end of August, beginning of September.

Fermentation: 1/3 alcohol in barriques and 2/3 in steel.

Aging: 1/3 in barriques for 6 months and 2/3 in steel for 6 months.

Food pairing: Raw fish, first dishes of sea or land in white, catalan fish, fried seafood or vegetables and white meat.

