

Canaiolo Bianco IGT



The nose shows aromatic notes of flint, tropical fruit and white flowers. The aromas are developed by the variety and the long aging on the fine lees.

It is rich, fresh and savoury with a long and persistent finish.

Grapes:

Canaiolo Bianco 100% - in purezza

Harvest:

Early October, manual harvest with selection in the vineyard.

Yield for hectare:

32 hl

Aging:

in stainless steel barrels mounted on supports that allow barrel rotation and the suspension of fine lees.



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