

ANTICO CEPPO



TRES

LAZIO
INDICAZIONE GEOGRAFICA PROTETTA
BIANCO



ORIGIN OF THE VINEYARDS

Lazio.

GRAPE VARIETY

Trebbiano and Malvasia, but also other varieties allowed.

VINE TRAINING SYSTEM

Guyot espalier.

SOIL

Volcanic, rich in sand and tuff, located on hilly areas.

WINEMAKING AND MATURATION

Soft pressing of the grape, vinification in white, fermentation at low temperature until the end of that and then maturation in steel.

SENSORY ANALYSIS

Bright pale yellow. Fruity nose of pear and golden apple, then white flowers and fresh almond. Fresh and tasty sip, well balanced with a long persistence.

ALCOHOL

13%.

SERVING TEMPERATURE

6/8° C.

FOOD MATCHES

Seafood starters, spaghetti with clams, risotto, steamed fish with baby tomato and courgette, fresh spreadable cheeses.