

EPICURO



VERMENTINO

LAZIO

INDICAZIONE GEOGRAFICA PROTETTA

BIANCO



ORIGIN OF THE VINEYARDS

Lazio.

GRAPE VARIETY

Vermentino at least 85% and other white varieties allowed.

VINE TRAINING SYSTEM

Guyot espalier.

SOIL

Tuffy areas rich in mineral substances.

WINEMAKING AND MATURATION

Soft pressing of the grapes in controlled environment, cleaning of the must and fermentation in white at low temperatures until the end of that and maturation in steel.

SENSORY ANALYSIS

Light pale yellow. Intense sensations of pear, golden apple and white melon, then rose and lavender. Delicate on the palate, fruity, fresh and persistent.

ALCOHOL

12,50%.

SERVING TEMPERATURE

6/8° C.

FOOD MATCHES

Great aperitif, seafood starter, rice salads, risotto, steamed fish, soft creamy cheeses.