

CURTO POIANO IGT –white- INSOLIA

<i>Soil:</i>	Medium Textured
<i>Grapes</i>	INSOLIA 100%
<i>Plant breeding :</i>	Espallier
<i>Pruning:</i>	GUYOT(simple Guyot)
<i>Plantation Density</i>	4000 plants per hectare
<i>Average production</i>	70-80quintals per hectare
<i>Vineyards Exposure:</i>	South
<i>Vineyard Age</i>	10 years
<i>Epoca di raccolta :</i>	the first 10 days of september
<i>Vinification:</i>	After the use of the destemmer short cold maceration of the grapes at a temperature of 6-8°C, soft pressing and alcoholic fermentation at a controlled temperature of 14-16°C.
<i>Malolattica:</i>	
<i>Refinement:</i>	Six months in steel tanks at a controlled temperature of 10-12°C.
<i>Tasting schedule</i>	<p>the wine is straw-yellow in the glass, with greenish hues and a delicate fruity perfume (apple and exotic fruits), It has also floral notes.At taste is full, persistent and soft with a pleasant aftertaste of almond.</p>
<i>Alcohol content:</i>	12,50 %
<i>Gastronomic recomendation:</i>	the best accompaniment is with fish, shellfish, risotto and appetisers. It is delicious as an aperitif.
<i>Servine Temperature :</i>	Si serve a °10-12°C

