Sospiro

Bianco d'Italia



WHITE STILL WINE | ITALY | EMILIA ROMAGNA

SIZE	75cl
VINTAGE	NV
ABV	11%
GRAPE VARIETIES	Trebbiano (70%), Chardonnay (10%), Other (10%), Sauvignon Blanc (10%)
CLOSURE	Screw cap
SKU CODE	E78161NV
EXPRESSION	White, Aromatic and Dry
COUNTRY	Italy
REGION	Emilia Romagna
ALLERGENS	Sulphur
CLOSURE	Screw cap
PH	3.3
TOTAL ACIDITY	5.6g/l Tartaric
RESIDUAL SUGAR	10g/l
SKU	E78161NV

TASTING NOTE

Dry yet floral Italian white with concentrated flavours of white peach and white currants and a final hint of gooseberry.

VITICULTURE

Hills and plains at altitudes of 0-150 m on calcareous and clay with South-East exposure. Yields of 4,500 plants/ha . Vine training is guyot, both double and single . Harvested at the end of August, beginning of September both by hand and mechanical .

VINIFICATION

Destemming and pressing. Fermented at 18° C in stainless steel for 10 days. No malolactic fermentation to keep fresh, zippy acidity.

FOOD MATCHING

Aperitif, salads and lighter pasta dishes.