

# THAT'S WHY!

## Vino bianco



### TYPE OF WINE

Still white wine demi-sec

### MAIN GRAPES

Italian white grapes

### PRODUCTION AREA

Italian grapes from the north-eastern regions of Italy.

### SOILS

Well exposed, calcareous clayey soils, which give to the grapes a natural acidity.

### HARVEST

Depending on the vintage harvest takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content

### VINIFICATION

Soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.

### COLOUR

Straw yellow with greenish hints

### BOUQUET

Pleasantly fresh, with floral and fruity notes.

### TASTE

Well balanced, with a light softness, leaves a pleasant velvety sensation but with a good freshness.

### FOOD PAIRING

Wine to drink throughout the meal, excellent with light appetizers, shellfish, soft ripe cheese.

### SERVING SUGGESTION

6-8°C

### ALCOHOL CONTENT

11% vol

[Sofia ( 75 cl )], [11% vol]

Stabilimento di Cazzano  
Via L. Corradini 30/A  
37030 Cazzano di Tramigna (VR)



Stabilimento di Campogalliano  
Via S.Ferrari 44  
41011 Campogalliano (MO)