

# MONNA LISA



## Vino Bianco d'Italia

DENOMINATION	WHITE WINE
VARIETAL	Trebbiano, Moscato, Malvasia and other Italian white grape varieties
ALCOHOL LEVEL	11% vol.
AREA	Italy
SURFACE	Hills and plains
ALTITUDE	0 - 150 m
SOIL TYPE	Calcareous and clay
PLANT DENSITY	3.000 - 5.500 plants/ha
VITICULTURAL TECHNIQUE	Guyot, both double and single
HARVEST PERIOD	End of August, beginning of September

## VINIFICATION AND FINING

### TECHNICAL INFORMATION

The grapes from this Vino Bianco D'Italia are hand and machine harvested and traditionally destemmed and pressed. Fermentation takes place in 1000 hl tanks at 18°C over 10 days.

### TASTING NOTES

Straw yellow with light greenish hue, Vino Bianco D'Italia has lovely floral aroma and luscious flavours of peach and apricot. It is fresh on the palate with a good balance of sweetness and acidity.

### FOOD MATCHINGS

With its freshness and acidity, Vino Bianco D'Italia pairs well with pesto baked cod or light pasta dishes.