L'Alba e la Pietra

TECHNICAL SHEET

Category
Vino bianco

Grape variety
From Malvasia di Candia Aromatica grapes

Alcoholic strenght
14% vol

Residual sugar
<4 g/l

Serving temperature
12-14°C

Kind of bottle
Burgundy 0,75 lt.

Ground
Pebbly and calcareous

Exposure
South and South-East

Trees disposal
3.600 Plants/Ha

Pruning
Simple Guyot

Production
60 Q.li/Ha

Methods of grapes protection
Biological control

Winemaking
Grapes are manually harvested in crates and then they are macerated at a controlled temperature. Then they undergo fermentation with local yeasts, racking off and maturation partly in third-fill wood and partly in stainless steel

SENSORY ANALYSIS

Colour
Golden yellow with amber reflections

Fragrance
Ripe and complex, with spicy and mineral notes and hints of medicinal herbs. A finish with hydrocarbon accents

Taste
Clean, enveloping sip with a long mineral aftertaste. Full and complex. Citrus and candied apricot combine with a slight tannic note

Gastronomic suggestions
Ideal with baked fish, white meats, and aged cheeses. Try it with typical "anolini in brodo di terza" from Piacenza

Il Poggiarello