

BASIC CUVÉE WHITE PEAK

IGT 2021

VARIETALS: various white wine varieties

AREA AND SOIL: Higher hilly areas between 450 and 600 m above sea level. Loamy, chalky gravel.

CULTIVATION: Guyot and pergola

YIELD: 80 hl/ha

VINIFICATION: Whole-cluster pressing of ripe and healthy grapes, natural must clarification, fermentation at a controlled temperature of 16 °C, 4-month ageing on the fine lees in stainless steel tank.

ANALYSIS: alcohol: 12.5%, total acidity: 6.1 g/l, res. sugar: 2.5 g/l

AGING POTENTIAL: 1-3 years

TASTING NOTES: Our White Peak impresses with its complexity, fruitiness and crispness. Through it we wish to express our connection with the Corno Bianco, which never fails to catch the eye in every season thanks to its light dolomite rock.

PAIRING: Great wine for warm summer evenings spent on the terrace, or for spontaneous meals with friends. Aromatic, fruity, fresh and clear – just like a breeze from the Dolomites.

SERVICE TEMPERATURE: 7 – 9 °C

Contains sulphites

