

BASIC CUVÉE WHITE PEAK

IGT 2025

VARIETALS: various white wine varieties

CULTIVATION: Guyot and pergola

YIELD: 80 hl/ha

VINIFICATION: The ripe and healthy grapes are pressed as whole bunches. This is followed by natural must clarification and fermentation at a controlled temperature of 16 °C. The wine is then aged for four months on the fine lees in stainless steel tanks.

ANALYSIS: alcohol: 12.5 %, total acidity: 5.9 g/l, res. sugar: 2.5 g/l

AGING POTENTIAL: 2 – 3 years

TASTING NOTES: 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 nights spent on the terrace, or for spontaneous meals with friends. Aromatic, fruity, fresh and clear – just like a breeze from the Dolomites.

SERVICE TEMPERATURE: 8 – 10 °C

Contains sulphites

