

Ametis

PROTECTED GEOGRAPHICAL INDICATION
WHITE LAZIO



Limited Production



GRAPE VARIETY: Grechetto;
ALTITUDE: 200-300 mt. a.s.l.;
TYPE OF LAND: Volcanic/clayey;
PLANTING DENSITY: 3.333 (per Ha.);
CULTIVATION SYSTEM: Guyot;
PRODUCTION: 100-110 q.li (per Ha.);



HARVEST: Manual - second decade of September;
VINIFICATION: Prefermentation maceration on the skins, in steel, at controlled temperature steel (16°C);



STEEL TANKS: 4-5 months;
OAK BARREL: No;
BOTTLE: 4-5 months;



PLUG: Diam;



COLOUR: Straw yellow;
BOUQUET: Apricot and pineapplepleple;
FLAVOUR: Structured, acid, with almond finish;
ALCOHOL CONTENT: 13.5% vol.;
TASTING TEMPERATURE: 10-12°C;
PAIRING: Simple first courses, white meats, fish (grilled, or raw), vegetables, soft or spicy cheeses.



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