



RASENNO

BIANCO DI PITIGLIANO SUPERIORE D.O.C.



Grapes: Trebbiano & Chardonnay

Training system: spurred cordon

Vine density: 3000 / 4000 plants per hectare

Type of soil: from sandy, rich in silt, to tuffaceous

Altitude: variable between 100 and 300 mt above sea level

Age of vines: 15-20 years

Harvest period: end of September

Fermentation: obtained from an accurate selection of the grapes, picked and preserved thanks to the use of dry ice. After the low temperature, oxygen-free pressing, fermentation of the first pressing must take place in stainless steel tanks at controlled temperature (max 16°C). No malolactic fermentation.

Ageing: in stainless steel tanks for 3 months on fine lees.

Refining: starting from January of the following year.

Ageing potential: Bianco di Pitigliano Rasenno is a young wine, to be drunk within two years from its vintage.

Description: deep straw yellow. Delicate and elegant on the nose, with clear fruity notes enriched with floral and bergamot nuances. Dry, round, on the palate it is characterized by a mineral character which is reinforced by the evident freshness making it very pleasant to drink. The long persistence is focused on fruity and mineral notes.

Food pairing: the structure, persistence and excellent balance make this wine suitable for diverse pairings, from fish starters to pasta dishes, to fish or white meat.

Serving temperature: 8 - 10°C

Recommended glass: a medium-sized, tulip shaped glass.

