

## STRABILIO

A few kilometres from the sea, where our soils become sandier, Vermentino and Sauvignon Blanc produce a fresh, fragrant wine that exemplifies DOC Bolgheri.

### Denominazione

Bolgheri Bianco DOC

### Uve

Vermentino & Sauvignon Blanc

### Fermentation

White vinification in stainless steel at a controlled temperature of 15°C. The final fermentation stage of part of the wine takes place in 500-litre French oak barrels

### Maturation

Stainless steel vats where the wine remains in contact with its fine lees that helps to enhance its texture and depth, and 500-litre French oak barrels with weekly batonnage.

### Ageing

At least 2/3 months in the bottle

### Organoleptic Analysis

Light straw yellow. On the nose the ripeness of the grapes is delicately expressed, notes of white and citrus fruit elegantly accompany hints of aromatic herbs. The palate is rich and creamy with a vibrant intense finish.

### Pairings

Oven-baked fish, seafood and vegetarian starters, soft fresh cheeses.



  
CAMPO  
ALLE COMETE

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