



SANVITIS

DENOMINATION

IGP Lazio White

VARIETY

Blend of selected white grapes typical of Lazio.

PRODUCTION AREA

Vineyards are located in the hilly area of Castelli Romani that descends towards the sea. Altitude 50 m / asl. The vines are grown and treated with natural systems and non-intensive agriculture, respecting the original organoleptic characteristics of the grapes.

GRAPES HARVEST

First week of September

VINIFICATION

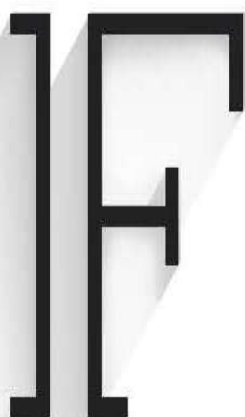
The grapes are accurately selected and treated respecting the characteristics of the grapes: pressed in whole cluster and fermented at low temperatures. Malolactic fermentation performed in a natural way. Aging on fine lees for three months and a further three months in steel tanks.

TASTE NOTES

Pale yellow color with golden reflexes. The scent isn't ordinary with a parfum of citrus and spices. Elegant taste, with an evident freshness and a structured flavor.

SERVING TEMPERATURE

8 °C



FLAMINIO