

LA SABBIONA



## Bianco della Torre



**Type:** White

**Grape variety:** 70% Malvasia and 30% Trebbiano

**Denomination:** Ravenna IGT Bianco

**Yield per hectare:** 90 q

**Altitude of the vineyard:** 100 m

**Training system:** Guyot

**Planting density:** 3400 plants per hectare

**Type of cultivation:** SQNPI certified integrated pest management with low environmental impact

**Harvest period:** End of September

**Vinification:** Crushing-destemming with 24-36 hour maceration on the skins at low temperature, followed by soft pressing of the grapes, static decantation of the must, fermentation at very low controlled temperatures and refinement on the noble lees with frequent bâtonnages. Refinement in steel.

**Fermentation duration:** 18-20 days

**Bottling period:** February/March

**Alcohol content:** 12.5% vol.

**Aging ability:** to be appreciated young

**Colour:** straw yellow with greenish reflections

**Nose:** Intense, floral with hints attributable to yellow flowers

**Taste:** Dry, soft, fresh and with good flavor. On the palate it closes with a good aromatic hint.

**Ideal serving temperature:** 10-12°C

**Pairings:** With light first courses and second courses based on vegetables or fish. An ideal wine also for any meal.

**Bottle formats available:** 0.75 litres