

Azienda Agricola
LA CAPPUCCINA



Grape variety: white grapes from our vineyards.

Production area: our local hills.

Vineyard characteristics: traditional vineyards planted entirely on south-facing hills.

Harvest time: the first ten days of September (to ensure the grapes put on the racks are integral and as healthy as possible). This grape has a very thin skin which breaks easily if the grape is left to ripen fully.

Vinification: dried on racks, then fermented without the skins with controlled soft pressing; must fermentation at a temperature of 18-19°C with selected yeasts..

Alcohol by volume: 14.5%

Sugars: 100 g/l

Serving temperature: 12 °C

Sensory notes: a bright, golden-yellow colour with an amber-flecked tinge. A pleasant, delicate and intense aroma. A warm, lingering taste with an aromatic edge that evokes honey and fruit preserve.

Food pairings: a sipping wine, excellent with biscuits and blue cheeses.

“La Cappuccina” farm business with restaurant “All’Agregate Ritrovo”
owned by Giuseppe Della Colletta

Via Liberazione n. 20 - 31020 Refrontolo (TV), Italy - Tel.: +39 0438 97 80 08 - Mobile: +39 347 46 61 748 - az.agr.lacappuccina@alice.it