

Azienda Agricola
LA CAPPUCCINA



Grape variety: white grapes from our vineyards.

Production area: our local hills.

Harvest time: the first ten days of September.

Vinification: traditional fermentation without the skins with soft pressing, and must fermentation at a controlled temperature of between 18°C and 19°C, with selected yeasts.

Alcohol by volume: 11%

Sugars: 7-9 g/l

Serving temperature: 6-8 °C

Sensory notes: a brightly coloured wine with greenish tinges, well-structured and excellent, fresh drinkability. This wine achieves a good balance between a fresh taste and fine contours, with elegant length. An intense aroma with an apple and banana palate.

Food pairings: this wine goes well with light starter dishes, vegetable-based pasta dishes and white meat.

“La Cappuccina” farm business with restaurant “All’Agreste 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