



BAG IN BOX BIANCO

AVAILABLE IN 5 AND 10 LITER SIZES

AREA OF PRODUCTION: Coastal territory of Maremma.

GRAPES: Blend of Maremma varieties (Malvasia, Ansonica, Trebbiano).

VINIFICATION & AGING: The grapes are gently pressed, cold stabilisation of the must, fermentation at controlled temperature, three months on lees in stainless steel tank.

COLOUR: Bright straw yellow.

AROMA: Fragrant, floral notes and delicate white pulp fruits.

TASTE: Fresh, balanced, with pleasant mineral notes.

SERVING TEMPERATURE: 10/12°C. The bag can be removed from the box and cooled in the fridge.

FOOD & WINE: It pairs with fish dishes, white meats, grilled vegetables, risottos, fresh and medium-aged cheeses.

STORAGE: In cool, dry places away from light. To consume within 4 weeks after opening and within 12 months of purchase.

