



Corallo bianco

Production area:

Podere Monte di Sotto - Brisighella

Grape variety:

Chardonnay 60% e Pignoletto 40%

Vinification:

Fermented off the skins, with soft pressing of the grapes. Fermentation and ageing occur partly in French oak barriques and tonneaux using the **batonnage sur lies** method, with the lees stirred back through the wine, and partly in inox vats. The wine is bottled in late spring

Alcohol content:

14,5% Vol.

Tasting Notes:

- In the glass

intense straw-yellow in the glass with golden highlights

- on the nose

subtle and elegant, with a floral aroma and notes of green apple

- In the mouth

Warm with good extracts, well-rounded and graceful with good length

Food pairing:

Goes well with: pasta, soups, fish and shellfish, vegetable pastries, hams and salamis.

Serving temperature:

10-12 °C