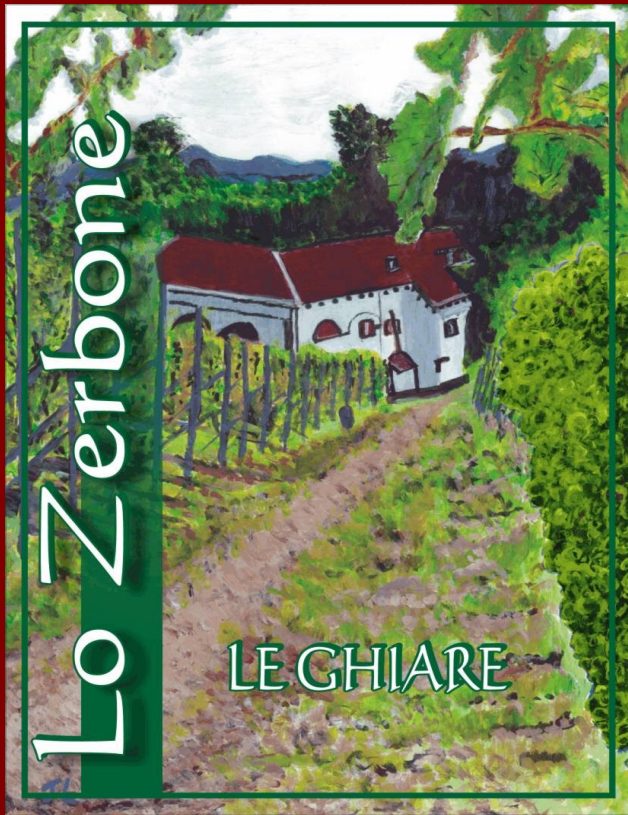


Le Ghiare Vino Bianco

Straw yellow colored, dry rather acidious wine, typic in Liguria for fish dishes. The taste is of resin, apple and pear. Service temperature 10-12°C.



Grape-vine

Dolcetto harvested from 23/09/09 till 06/10/09

Vinification

20 days in steel tank, fermentation temperature 16°C, selected yeast

Winemaking

steel tank, during winter period of 2 months by 0°C for tartaric stabilisation, malolactic fermentation. This wine was not corrected with must or sugar neither acidified or disacidified. The only measure taken is addition of metatartaric acid.

Bottling

lot LS1001, 540 bottles

Analytic description

alcol: 13,5 % Vol., total acidity 5,3 g/l, extract: 18,9 g/l, sugar residue: 4,5 g/l