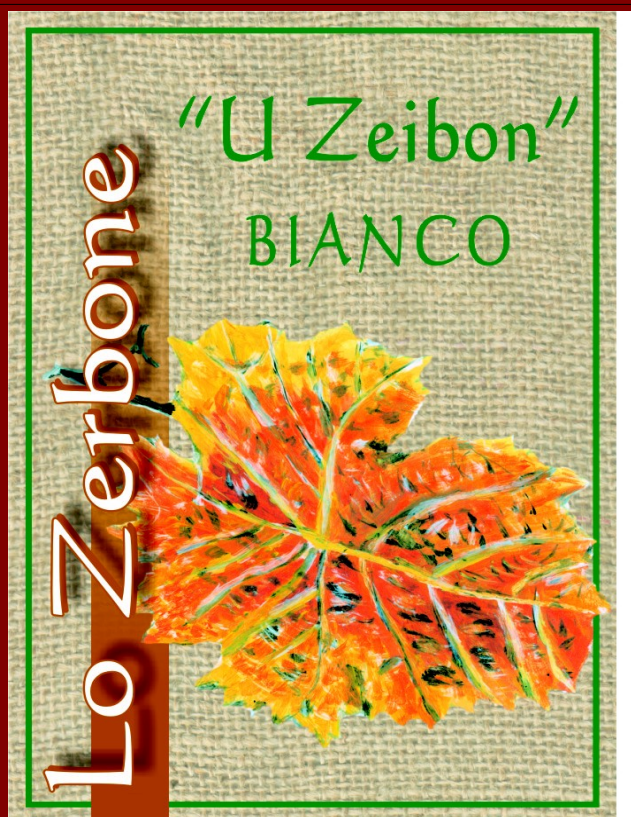


## U Zeibon, Bianco Vino da tavola

Straw and a golden coloured, dry wine. Rather bodied but palatable white wine. A selection of the Cortese grapes, in part fermented in oak barrels. The taste is of apple, lemon and honey. Ideal for fish and poultry dishes, cheese or as aperitif. Service temperature 12-15°C.



### Grape-vine

Cortese, harvested the 27 and 29/09 and the 03/10/08

### Vinification

10 days maceration in steel tank followed by a slow fermentation, temperature 12°C, selected yeast

### Winemaking

1/3 steel tank, 2/3 tonneaux Allier; during winter period of 2 months by 0°C for tartaric stabilisation, malolactic fermentation, during all this period permanently on the yeast. This wine was not corrected with must or sugar nore acidified or disacidified. The only measure taken is addition of metatartaric acid.

### Bottling

lot LTB901, 2000 bottles

### Analytic description

alcol: 12,5 % Vol., total acidity: 5,0 g/l, extract: 19,5 g/l, sugar residue: < 1,0 g/l