



CAMILGLIANO

Bianco delle Crete IGT Vermentino Sheet Vintage 2016

Indicazione geografica tipica

DESCRIPTION

SHEET VINTAGE 2016

CLIMATE : After a rainy spring, the autumn was very hot during the day and cool at night, an excursion that made the grapes particularly rich in acidity, color and perfumes. The harvest was perfect, one of the most beautiful in recent years. In May and June the weather was cool, with good rainfall, while in summer the heat was balanced, not excessive

HARVEST : end of August

GRAPE: 100% vermentino

VINIFICATION: Soft pressing, racking, fermentation in temperature-controlled stainless steel vats no higher than 16°C

PRODUCTION: 8.000 bottles

ANALYSIS: Alcool svolto(%): 13,00, Acidità totale (g/lt.): 5,3, Acidità volatile (g/lt.): 0,38, SO2 Libera (mg/lt.): 45, SO2 Totale (mg/lt.): 125, pH: 3,24

DESCRIPTION: Very pleasant and drinkable; presents freshness, softness and good nose-palate length

GASTRONOMIC ACCOMPANIMENTS: Ideal for aperitif or paired with starters, fresh cheese, light salami in addition to fish and shellfish.



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