



## Peta-Ciato Bianco IGT

### Grapes Varieties

50% Pinot Grigio 30% Chardonnay 20% Malvasia.

### Viticultural details

Grapes are produced from hillside vineyards, whose lands are at an altitude of no more than 500 meters s.l.m. The Molise region is characterized by mild nature, the soils consist of clays and limestone rocks and, in the floodplain along the coast, from sandy soil. Age of the vines 15- 25 years. Mechanical harvest.

### Vinification and maturation

Soft pressing of the grapes with immediate separation of the must from lees. Alcoholic fermentation at a supervised temperature with selected yeasts. Further steel refinement.

### Alcohol

around 12,50 % vol.

### Features

Colour: bright straw yellow fading to green.

Nose: Delicate, pleasantly fruity with floreal, notes of ananas, lime flowers.

Flavour: Pleasant, mineral and well balanced.

### Pairings

Enjoy as an appetizer or with fish, white meats, thick soups, egg-based dishes and pasta.

**Serve at:** 8-10°C. (48-50°F.)