



il Poggiarello

L'ALBA E LA PIETRA



Grape variety:

60% Malvasia of Candia grapes, 30% Ortrugo (autochthonous variety typical of Piacenza area), 10% Marsanne grapes.

Structure of the ground:

Pebbly and calcareous ground.

Exposure:

South, south-east

Trees disposal:

3.600 Piante/Ha

Pruning:

Simple guyot.

Production:

60 Q.li/Ha

Winemaking:

White wine macerated at a supervised temperature for 10 days. Fermentation with native yeasts, drawing - off and maturation made in part in barrique for 20 months and in part in steel tank. No clarification and final filtration.

Taste and flavour:

Golden yellow wine, characteristic and intense taste, elaborate and mellow flavour with spicy notes of honey.

Gastronomic suggestions:

Perfect with lasagne, foie gras, white fish, white meat, boiled meat, seasoned cheese.

Serving temperature:

12°-14°C

Alcoholic strenght:

13% vol

Kind of bottle:

Burgundy bottle 0,75lt.