

Marche Bianco IGT

White wine macerated on the skin



MARCHE BIANCO
IGT - Alcohol 12,5% Vol. NET content: 75 cl e
Bottled by:
Fratelloni, Società Agricola Fratelloni s.r.l. - San Marcello (AN) - ITALIA
Organic wine - Contain sulphites

Production Area: Marche

Grape Varieties: Verdicchio 100 %

Vinification: Spontaneous fermentation with maceration on the skins in terracotta amphora for a period of 10 days and without temperature control. The ageing happens for 12 months in terracotta amphora and then 6 months in bottle.

Alcoholic Content: 12.5%

Tasting Notes:

Color: Golden yellow

Nose: Rich and multifaceted, with aromas of citrus peel and mimosa

Palate: Balanced and harmonious. The volume and roundness expressed by the softness are remarkable, as opposed to the classic hardness of the variety in this Terroir. Subtle presence of tannins

Serving Temperature: 10 – 12 ° C

Serving Suggestions: It happily accompanies gratin mussels, marinated fish carpaccio, broth. Excellent with chicken in potacchio, rabbit in porchetta.

Aging Potential: up to 3 years

