

AULENTE BIANCO



A surprising wine, vintage after vintage, for the harmony of these two white varieties blend: Chardonnay and Sauvignon Blanc

Appellation: Rubicone Bianco IGT

Grape variety: Chardonnay and Sauvignon Blanc

Harvest: within the first half of August, in the early morning

Yield: 10.000 kg/ha

Winemaking process: following a brief maceration and pressing, the must is racked by natural sedimentation; fermentation takes place in stainless steel tanks at low and controlled temperature

Ageing: in stainless steel tanks on its fine lees for 5 months

Tasting Notes: a perfect contrast between the Chardonnay typical fruity notes and the Sauvignon Blanc freshness is remarkable. Varietal aromas come back on the palate, revealing a very good body and final notes of nettle and elderberry

Ideal service temperature: 10° C

Number of bottles produced: 100.000

Available bottle sizes: 0,75 L - 0,375 L

Contains sulphites

Produced in Italy

Produced and bottled by SAN PATRIGNANO SOC. AGRICOLA COOP. SOCIALE CORIANO (RN)



Wine pairing:

