



Borgeri Bianco

Type: Bolgheri Bianco D.O.C.

Production Area: Casagneto Carducci-Bolgheri IT

Varietals: 50% Vermentino 50% Viognier

Production: 6,500kg. – 7,000kg. / Ha

Vines / Hectare: 5,500

Vine Training: guyot

Vinification: The grapes undergo pressing and cooling in order to obtain a natural decanting of the must, which is followed by a dregs removal and completed with an alcoholic fermentation using selected yeasts at controlled temperatures.

Aging: 4/5 months in steel vats

Refinement: 2/3 months in bottles

Alcohol: 13.5% vol.

Color: yellow straw with green reflections

Organoleptic qualities: Complex and intense in the nose with hints of fresh white-pulp fruits like banana and pear. The finishing fragrance has notes of citrus zest and yellow fruits with floral sensations that recall hawthorn and mulberry. Harmonious and fresh in the mouth with savory mineral tones and superb persistence-

Pairings: delightful with a myriad of entrees and is most rewarding with crustaceans and seafood dishes such as grilled fish while remaining well suited to delicate white meats

Best Served: 8°-10°

Oenological Consultant: Maurizio Castelli

Agronomist: Giorgio Meletti Cavallari

Production: 10,000 bottles