



Due Ceppi Bianco



Blend of Chardonnay and Dolcetto for a new experience.
For a wine fresh and light, appealing for the summer.

Sensory Profile

Colour

Bright straw yellow with greenish hues.

Bouquet

Net bouquet and intense with elegant and persistent of ripe apple and pear.

Taste

Pleasantly fruity, dry, very persistent, full and balanced.

Maintenance

In fresh place, deprived of light with lain down bottle.

Combining

Risottos, soups, ham, flans and pies, egg dishes and grilled fish, white meat roasts.

Serving Temperature

10°-12° C.

Specifications

Wine Type

Dry White

Grapes

80% Dolcetto, 20% Chardonnay

Vineyard

Cover-cropped with legumes through end of June, then mulched

Harvest

Manual with grape selection in early September to perfectly ripe grapes.

Vinification

Destemming delicate and soft pressing of the grapes. White fermentation at a controlled temperature.

Maturation

Five months in stainless steel, then in bottle.

Cellaring Potential

1 year