

TERRABIANCA

AZIENDA AGRICOLA

Langhe Sauvignon
Denominazione di Origine Controllata

This wine is obtained from an international vine: the Sauvignon blanc, that has been found in our area on a suitable soil. We obtain so a complex and good structured wine. It has a straw yellow colour, with green shades; fruity and fine scent, with fresh and well-balanced taste and good acidity.

Mermota

Vine:

100% Sauvignon Blanc.

Average age of the vineyards:

20 years.

Growing system:

Guyot.

Position:

clay-calcareous hill.

Exposure:

south / south-west.

Altitude:

510 m.s.l.s.

Vines per hectare:

5500.

Yield per hectare:

80 q.li.

Harvest system:

by hand.

Vinification system:

soft pressure;

fermentation in stainless steel tank at controlled temperature;

refining on the lees for 3 months;

bottling in the next Spring.

Matches:

sea dishes, egg pasta butter and sage, starters or as an aperitif.

Service temperature:

6/8° C.



Azienda Agricola Terrabianca

Località Terrabianca - 12056 - Mango (CN)

Tel.: +39 0141 89246 - Fax +39 0141 89434 - Email: info@aziendagricolaterrabianca.it - Web: www.aziendagricolaterrabianca.it