



## BELLONE IGT LAZIO LE PIANTATE

**Grapes:** Bellone.

**Training system:** Cordon spurred.

**Vineyard density:** 4,000 per hectare.

**Yield:** 90 q/l per hectare.

**Harvest period:** First days of September.

**Vinification:** White vinification, alcoholic fermentation with temperature control in stainless steel tanks.

**Maturation:** Stainless steel tanks, 2 months on fine lees

**Alcohol:** 13% vol.

**Serving temperature:** 10 - 12 °C

**Tasting profile:** Straw-yellow colour, complex on the nose with citrus and yellow-fruit notes. On the palate it is savory and harmonious with a fresh and mineral finish.

**Pairing suggestions:** Excellent to pair appetizers, vegetable risotto, fish and white meats.