



CANTINE
VOLPETTI



CHIARAVIA

BIANCO IGT LAZIO

Grapes: Malvasia Puntinata and Sauvignon.

Training System: Cordon spurred.

Vineyard density: 4,000 per hectare.

Yield: 90 ql per hectare.

Harvest period: Begin of September.

Vinification: Harvesting by hand of the grapes and consequent destemming and soft pressing. Clarification of the musts and slow alcoholic fermentation at a controlled temperature in stainless steel tanks.

Maturation: Stainless steel with permanence on the fine lees for a few months.

Alcohol: 13,5% vol.

Serving temperature: 10 - 12 °C

Tasting profile: Straw yellow color with greenish reflections. The aromatic notes of ripe fruit of Malvasia are felt on the nose which blend well with the citrus scents of grapefruit and the aromas of elderberry and green pepper typical of Sauvignon. In the mouth it is fresh, sapid and with an excellent mineral note and a long persistence.

Pairing suggestions: Excellent with shellfish, in general it goes well with fish-based dishes and white meats. To try with... Oysters. Also perfect as an aperitif.