

Tenimenti Leone

Sciccheria Lazio Bianco IGP

Vinification: Manual selection of Bellone grapes from bunches picked in crates with a portion of Verdicchio grapes. Cold pre-fermentation maceration of the grapes for forty eight hours, soft pressing and selection of the first press of the must. The must is fermented with selected yeasts in stainless steel for about fifteen days at a temperature of 16°C. Refinement continues in stainless steel under fine lees for three months. A brief period of refinement in the bottle of about two months follows before being released for sale.

Grape varieties 87% Bellone, 13% Verdicchio

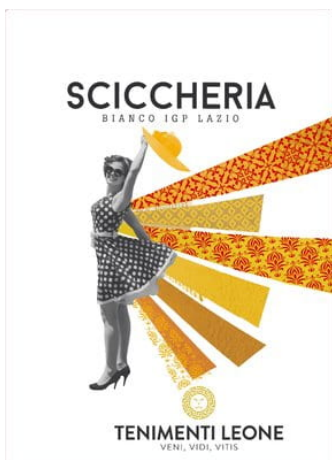
Altitude 130m ASL

Soil Sandy clay loams of volcanic origin

Alcohol 12.5%

Tasting notes

Fruity aromas with subtle hints of smokiness. Citrusy, pleasantly mineral, with a lingering finish. Perfect as an aperitif and with raw fish and vegetable stews.



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Banville

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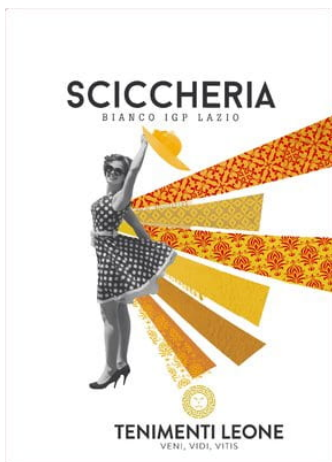
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