

OPALE

Vino da tavola



OPALE - Table wine

Only from private property.

Vinification:

The grape – stalk is eliminated and the press – juice is obtained thanks to the soft press of the grapes. The selected yeasts, called *Saccaromices cerevisiae*, are added when the temperature reaches 15°C.

The alcoholic fermentation takes place at a temperature of 18° - 20°C into inox tanks. It follows the racking and the cold stabilization in order to avoid dregs into the bottle.

Bottling:

Takes place in the spring following the harvest.

Tasting characteristics:

Colour: straw – yellow.

Bouquet: fresh, harmonious, full – bodied.

Taste: characteristically aromatic, dry

Technical card of the wine:

Alcohol – 12%.

Titration acidity – 6,00 gr/lit.

PH – 3,20.

Totale SO₂ <100 mg/lit.

Best served with: Hors d'oeuvre, starters and different types of cheese.