



Soraluisa

IGP Lazio Bianco

Zone of Production	Tarquinia, Loc. Pitchfork of Palm - Lazio.
Vine	Pinot Bianco 100%.
Epoch of the vintage	End September.
Altitude vineyards	100 mt on the level of the sea.
Type of ground	Middle mix - clayey.
Type of breeding	spurred Cord.
Solar exposure	Southwest.
Density plant	4.000 barbatelles for hectare.
Maximum yield	40 q.lis for hectare.
Made grape in wine	70%.
Vinificazione	Maceration to cold of the peels for 10 hours to 7°C.
Alcoholic fermentation	In steel inox at 14-16°C.
Malolactic fermentation	Not turn.
Refinement	In bottle.
Color	Yellow with greenish tinge.
Perfume	Intense floral.
Taste	Persistent and mineral flavour.



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THE PASSION FOR A GENEROUS LAND