



DESCRIPTION

A native wine with golden reflections. Its taste and its scent recall sweet thoughts, it goes well with aperitifs, delicate appetizers and fish dishes.

TECHNICAL FEATURES

Wine grape variety: Montonico
Vineyard height: 180 m above sea level
Harvesting: second decade of september
Vinification: pressed and protected againist oxidation
Fermentation: 13 - 15°C
Refinement: in silver
Color: bright amber
To match with: aperitifs, white meats, fish and fresh cheeses
Scent: fresh, tropical fruit
Serving temperature: 10 - 15°C



Montonico



tenuta ELIMARRO

Montonico