

MANDORLO ALTO MINCIO I.G.T. WHITE WINE



Appellation	Alto Mincio I.G.T.
Soil composition	Of glacial origin: moranic gravel with the presence of limestone and clay, with a ventilated and porous surface.
Position	South - West
Average Age of the Vines	25/30 years
Vines	White berry, typical of the territory.
Vinification	Obtained from white vinification with strict temperature control. After fermentation, racking is carried out, taking care to preserve the wine in such a way as to avoid malolic fermentation.
Ageing	After a few months in cement tanks the wine is bottled.

Tasting Notes

Colour	Straw yellow with greenish reflections.
Scent	Expresses marked notes, reminiscent of almond and a streak of wild flowers.
Flavour	The highest quality of this wine lies in the perfect balance it has, both to the nose and to the palate. A full bodied taste with a good freshness. A note with a bitter tendency of almond also emerges on the palate, which makes it particular.
Best served	8 - 9°C
Combinations	Perfect with first courses, dishes based on white meats, fatty fish or freshwater fish dishes.