

AC: OX:
POGGIO DOMINO

VINO BIANCO



Wine type:	White wine
Grapes:	Italian grapes
Appellation:	Vino bianco
Production area:	Abruzzo, Italy
Cellaring:	2 years
Bottle size:	750 ml
Serving temp.:	8 - 10° C
Alcohol content:	11,5% Vol.

Colour: Light straw-yellow.

Fragrance: Fresh and pleasantly soft with hints of golden apple, peach and floral acacia notes.

Taste: Harmonic structure, crisp and refreshing, with aromas of citrus and lime, finishing with a pleasant almond taste.

Pairing: Excellent as an aperitif. It goes well with all fish based courses, white meat and mild seasoned cheeses.

VINIFICATION:

The must is obtained by a gentle pressing of the grapes and, after a short contact with the skins at a low temperature (cold maceration), it becomes clear. The clear must ferments in dedicated stainless steel tanks at a controlled temperature (17-20° C) and then racked and kept in concrete tanks for a few months before bottling.

