

# TRANQUILLO VINO BIANCO FERMO



## COLOUR

Straw-yellow with green hues

## VITIGNO

Grapes from our vineyard

## PRODUCTION AREA

North of Treviso

## WINE MAKING PROCESS

White wine vinification with a gentle pressing of the grapes

## ALCOHOL % BY VOL

11,5% VOL

## SUGAR RESIDUE

About 5 g/l

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Circa 5 g/l

## STORAGE

In a cool place with a maximum temperature of 15°C

## SERVING TEMPERATURE

8-10 °C

## DESCRIPTION

Straw-yellow in colour with a bouquet reminiscent of ripe apples, pears and hints of wild flowers.

It has a persistent taste and the almond aftertaste makes it very delicate and harmonic.

This wine expresses itself at best with "Risotto" dishes and fish first courses.