

Nettare dei Santi

viticoltori dal 1948

Verdeco

Bianco Fermo Secco

I.G.T.

Classification:

Still white table wine

Blend:

Chardonnay , Verdea
planting system: guyot
density: 4500 plants/hectar

Winemaking:

Reached their maturation, the grapes are harvested by hand in baskets, reversed in harvest wagons and transported to the winery, where they are gently de-stemmed. Soft pressing with pneumatic presses; the must obtained is fermented at a temperature 16-18°, in steel tanks.

Alcohol content:

12°

Acidity:

5,6

Colour:

Straw yellow

Bouquet:

floral and fruity, intense and persistent

Palate:

very pleasant scents and good bodied

Pairing:

for the whole meal, accompanies especially appetizers and main courses of fish, first delicate and fragrant first dishes white meats

Aging:

to be drunk young, within a maximum of two years

Serving temperature:

6° - 8°C

Production:

14.000 bottles



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