



ELBA BIANCO CONTESSA CASTORI

GRAPES: 30% PROCANICO, 50% SAUVIGNON, 20% VERMENTINO

TRAINING SYSTEM: SPUR CORDON

PLANTAGE: 220X0.80 (5500 STEMS / HA)

AVERAGE PRODUCTION PER PLANT: 1 KG

MAXIMUM YIELD: 90 QL / HA, MAXIMUM YIELD IN WINE 70%

SOIL: STONY, MEDIUM MIXED WITH A PREVALENCE OF CLAY,
RICH IN SCHELETRO

VINIFICATION: THE SKINS ARE PRESSED IN SOFT PROCESSING
CYCLES.

THE MUST OBTAINED IS FERMENTED IN STEEL TANKS WITH
CONTROLLED TEMPERATURE (15/18 °)

ANNUAL PRODUCTION: ABOUT 11,000 BOTTLES OF 750 ML, 375
ML



ORGANOLEPTIC CHARACTERISTICS

COLOR: STRAW YELLOW WITH GREEN REFLECTIONS, FRUITY (BANANA, PINEAPPLE) AND FLORAL (WHITE FLOWERS)

TASTE: FINE AND ELEGANT, WITH PERSISTENT FRUITY NOTES, AND SAVORY FLAVORS

PRODUCER'S ADVICE: WE RECOMMEND IT TO ACCOMPANY SEAFOOD STARTERS AND BAKED FISH WITHOUT TOO MANY SPICES

SERVING TEMPERATURE: 8/10 °