

# ESTELLA

BIANCO-FERMO



**GRAPE:** made with distinct and different percentages according to the year, it is made from grapes of Ortrugo, Trebbiano, Malvasia di Candia and others.

**ALCOHOL:** 12 % vol. 750.

**WINEMAKING:** soft crushing and temperature-controlled fermentation in stainless steel vats for 4- 5 days with both local and selected yeasts.

**AGEING:** 4 months in stainless steel + 2 months in bottle.

**LONGEVITY:** 18+ months.

**COLOUR:** light straw-yellow, golden-grey nuances, unblemished chroming, clean and light green. Very fine and constant carbonic residue. Good bottle fermentation and glyceric base.

**FRAGRANCE:** middle density , slightly aromatic with variegated notes of mature grape; good olfactory balance.

**FLAVOUR:** dry and and pleasantly crisp with not intrusive carbonic residue; good total acidity and ph. Dry taste with a final hint of almond.

**SENSATIONS:** slightly aromatic and fruity, dry taste, impressive balance between nose and taste. Good acidity, excellent mineral hint.

**SERVING:** 8 - 11 °C (summer), 11 - 14 °C (winter); tall rounded and tulip-shaped glass with a narrow opening.

**PAIRING:** High quality salami, particular hoers d'oeuvre, tasty risotto and pasta. White meat and fish, and whatever suits your personal taste or local traditions..

