



## San Leo Bianco



**AREA**  
Triveneto



**GRAPES**  
White grapes



**ALCOHOL LEVEL**  
11% vol.



**BOTTLE SIZE**  
750 ml

### VINIFICATION AND AGEING

The stems are separated from the grapes, which are softly pressed in cylinders under pressure gently breaking their skins and releasing the juice. As it happens with all white wines, the free-run must extracted from the pulp is separated from the skins before fermentation begins. The alcoholic fermentation is conducted in stainless steel vats at controlled cool temperatures (of about 18° C.) in order to retain fresh flavours and the primary aromas from the grapes.

### COLOUR

Middle intense straw yellow colour, with golden streaks.

### BOUQUET

Fresh and fruity bouquet, with floral notes reminding of almonds and elder flower.

### FLAVOUR

Pleasantly dry flavour, harmonic and full flavoured, balanced by a clean, crisp acidity and a dry finish.

### SERVING TEMPERATURE

To be served at 9 - 10° C. (48 - 50° F.).

### FOOD MATCHES

It pairs well with warm and cold hors-d'oeuvres, soups, delicate first courses, risottos and it is excellent with seafood and fish. It is also particularly suited to fresh cheese.