



Montelariano

MADONNA DEL CARIANO BIANCO IGT

GRAPE VARIETIES

Corvina and Corvinone 45%, Pelara 20%, Molinara 20%, other white varieties 15%.

SOIL

Clay and lime-rich soil from the quaternary era, packed with organic matter and macroelements.

HARVEST

The grapes are hand-harvested in late September.

VINIFICATION

After the grapes have been gently pressed, the juice is cleaned through static fining and then fermented in steel vats at a controlled temperature for around 20 days.

AGING IN STEEL TANKS

For around 4 months, using the bâtonnage technique.

AGING IN THE BOTTLE

For 2 months.

SENSORY NOTES

The colour is a bright hay yellow. The bouquet is initially floral, with notes of jasmine and elderflower, then opens up to reveal apricot and peach, with a hint of spice as a finale. Pleasantly balanced in the mouth, this palate-cleansing wine has a sharp tang.

FOOD PAIRING

Perfect for pre-dinner drinks, this wine can be paired with an eclectic range of dishes, including seafood, fish dishes, pies, quiches and cheeses.

