

su'entu



SU'ARO Marmilla white IGT

GRAPE VARIETY

Local white grapes.

INTRODUCTION

Su'aro originates from vineyards with North-West exposure on well drained sandy soils at an altitude of about 200 masl. The vines are trained on the guyot system with a density of 4500 plants/hectare.

HARVESTING

The grapes used to produce Su'aro are harvested in the second ten days of August. Picking takes place at night to protect the grapes from the heat of the day.

PRODUCTION METHOD

The grapes are chilled using a heat exchanger before pressing and macerated for 24/48 hours to facilitate the extraction of all the typical aromas of these aromatic varieties. The wine is made only from the free-run juice, which is left to clear by cold settling for 48/72 hours. It is then racked and alcoholic fermentation is started at a temperature of 13 °C to facilitate the formation of esters (white fruit aromas).

AGEING

The wine is aged for about 4 months in stainless steel vats in contact with its fine lees, kept in constant suspension by stirring.

RECOMMENDED WITH

Extremely versatile, suitable in many combinations from finger foods to pasta dishes. Delicious with Asian ethnic cuisine from Sushi to Pad Thai.

SERVING TEMPERATURE

8-10 °C

BOTTLE SIZES

0,750 l

