Golden yellow colour with greenish highlights. Fresh nose with scents of papaya, pineapple and white peaches, accompanied by faint nuances of banana and almond blossom. The entrance on the palate is pleasant and fresh with notes of citrus and apple; good acidity and persistence, with a final note of almond, typical of the variety.

**Variety**
- Vermentino Bianco

**Output/ha**
- 53

**Harvest**
- Beginning of September

**Fermentation bath**
- Stainless Steel

**Fermentation temperature**
- Low temperature

**Duration of fermentation**
- 14 days

**Soaking on the skin**
- Yes

**Container of “affinamento”**
- Stainless Steel

**Duration of “affinamento”**
- 6 months

**SERVING TEMP:** 14 – 15 degrees.

**PAIRING:** pasta with white sauces; shellfish; steamed fish; white meats with light sauces; cooked vegetables.