



SANT'ANNA
DEI BRICCHETTI



SUGGESTIONI WHITE WINE

An intense aroma for this fresh and savoury white wine aged in wooden barrels. A suggestive flavor you will immediately fall in love with, since the very first sip.

Vine training system: Espalier with Guyot pruning

Harvest: By hand in the first ten days of September

Winemaking: After a gentle pressing of the grapes and cold decanting, fermentation takes place in oak barriques at 15° - 16° C in thermoconditioned area

Aging: 6 months in French oak barriques

Alcohol content: 13%

Color: Straw yellow with golden hues

Aroma: Intense and aromatic with notes of vanilla and almonds

Taste: Sapid, fresh, with a delicate balsamic note and almond finish

Food pairings: Raw fish, white meat, and medium-aged cheese

Serving temperature: 10° - 12° C