



San Martino

Wine from overripe grapes

Grape Variety: 100% Arneis

Municipality: Castagnito

Soil: Clayey with sandy marls

Training System: Guyot

Yield: 90ql. Crop thinning for higher quality

Vinification: Manual Harvest, crushing and de-stemming, soft pressing, temperature-controlled fermentation in horizontal vats.

Maturation: 18 months in large French oak barrels and 12 months in the bottle

Alcohol Content: 13% Vol.

Characteristic: The vinification of these overripe grapes creates a very bright straw yellow coloured wine, with broad and firm aromas. Along with fresher aromas, sweet notes of dried fruit, dried apricot, and honey are perceived. In the mouth, it has great body and softness, with notes of toasted hazelnut.

Serving Temperature: 10 - 12 °C

Food Pairings: Desserts and Matured Cheese

Bottle: 0,375 Litres

