



PRIMA VIRA

The first year of production of this wine was 2018. It's a non-sweet blend of white grapes. It's unusual due to its contrasts: dry or off-dry, good structure and pleasantly fresh.

IN THE VINEYARD

Geographical location

Albugnano (AT). 500 meters above sea level facing south-west.
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Date of harvest: manual harvesting, usually performed in the beginning of September.

Year of planting: 1984, 1999

Training system: gujot

Soil type: Sant'Agata Fossili Marls, sandy soil

Yields for hectare: 10 t

AT THE WINERY

Winemaking: destemming and crushing with soft pressure to obtain the juice followed by temperature-controlled fermentation.

Ageing: no

Bottling period: in the spring following the harvest

Bottle ageing: no

Size: 0,75l

TASTING NOTES

Straw yellow colour and elegant fragrances with hazelnut and apple notes, harmoniously balanced with floral scents.

Enveloping taste endowed with fulfilling freshness and tastiness. It is elegant, fine on the palate and it has a persistent finish.

Food pairing: perfect as aperitif, with cheese and spicy meals.

Serving temperature: 10°



Az. Agr. Alle Tre Colline
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