

MONTALBERA®

CALYPSOS® - LETICETTANERA®

White wine

Area of production:

Italy.

Grape variety:

Blend of international semi-aromatic white grapes.

Vinification:

Traditional white wine process with soft pressing on the marcs.

Ageing:

Maturation in French oak tonneaux for about 8-10 months. Refinement in the bottle positioned vertically. Longevity not less than 8 years.

Colour:

Straw yellow tending towards honey.

Nose:

Intense and persistent, with the typical scents of fruit, perfectly ripe fruit jam and honey.

Palate:

Mineral, harmonious, fully-bodied and balanced, with a nice persistent structure.

Bottle:

Noble bordeaux 500 g - Semi-white glass.

Closure:

Cork 26×45 single piece.

Sizes available:

Bottle 0,50 L.

Abv:

From 13,00 to 14,00 % Vol. depending on the year.

