

MONTALBERA®

CALYPSOS®

WHITE WINE

Area of production:

Castagnole Monferrato, Collina del Lago estate, Piedmont.

Vine training system:

low trained Guyot system with 8-9 buds on the fruiting cane.

Grape variety:

100% Viognier in pureness.

Vinification:

traditional white wine process with soft pressing on the marcs.

Ageing:

maturation in stainless steel tanks and subsequently in the bottle positioned vertically for at least 2 months. Longevity of not less than 4 years.

Colour:

crystalline straw yellow.

Nose:

persistent and intense, with typical hints of fresh fruit and evident notes of wild flowers.

Palate:

soft, harmonious, full-bodied and balanced with a good structure and persistence.

Bottle:

Bordolese nobile 500 g - Semi-white glass.

Closure:

Cork 26×45 single piece.

Sizes available:

bottle 0.75 L.

bottle 0.375 L.

ABV:

from 12.50 to 13.50 degrees according to year.

Total acidity:

5.3-5.6 g/L.

Residual sugar:

3-4 g/L.

Dry extract:

25-27 g/L.

