

PIERROT

White wine

Vinification and aging

Short maceration, spontaneous fermentation in steel drums, acid degradation and from 12 to 16 months storage in tonneau. Wine without fining or filtration.

A wine portrait

In the glass the Pierrot shines bright yellow with golden reflections. Its bouquet is a delicate nutmeg aroma with a flattering scent of roses. On top of this there is an irresistible scent of lemon blossom. On the palate the wealth of aromas is evenly balanced due to the succulent body with its hint of pleasant acids and smoky aroma.

Goes well with

A wine with character particularly suited to be enjoyed as an aperitif. It goes especially well with both vegetarian and spicy dishes.

Certifications



Vino Biologico
Agricoltura Italia



8°-10° C

Serving temperature