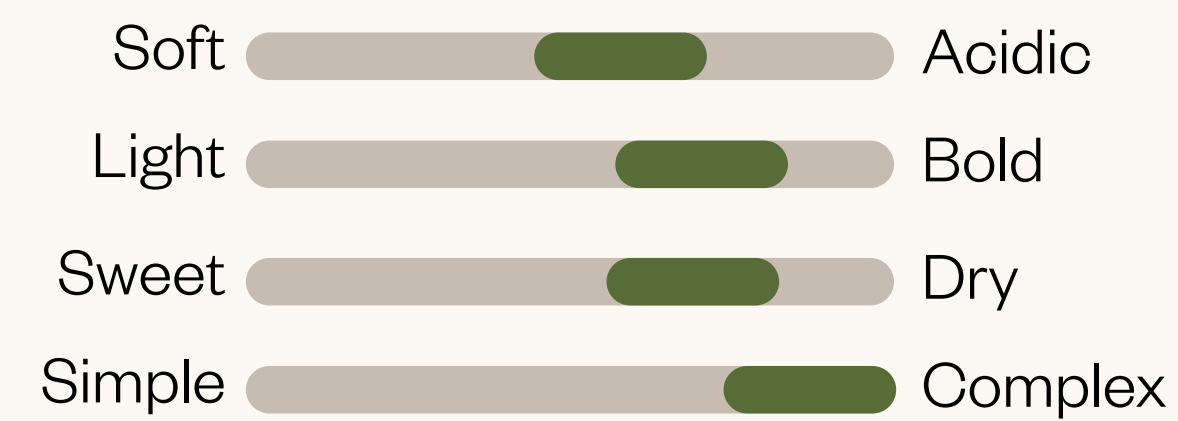


Biancomargherita by Cantine Viola

TYPE	Full and aromatic white
VINTAGE	2019
VOLUME	75 cL
ALC. CONTENT	13 %

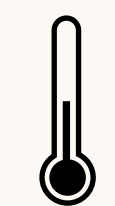
Wine profile



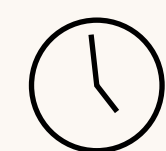
Tips to enjoy



FOOD PAIRING
Pair with fish, white meats or semi-matured cheeses



SERVING TEMPERATURE
10° C



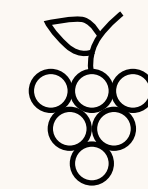
AGING POTENTIAL
8 -10 years

Tasting notes

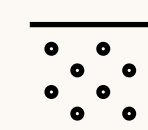
NOSE Elegant bouquet of bright green apples and Mediterranean herbs with a long finish of citrus

MOUTH Full bodied, spicy white wine with a subtle oaky flavor. Very aromatic, but balanced with freshness. A sip of Mediterranean in the glass

Vineyard and vinification



GRAPE VARIETIES
65% Guarnaccia, 35% Mantonico



TERROIR
Red Clay



TERRAIN AND ELEVATION
Mountains 350m



LOCATION
Saracena, Cosenza, Calabria

VINEYARD
Organic cultivation, 4600 vines per hectare. Harvested in the second week of September

VINIFICATION
Maceration during 4 to 6 hours, followed by fermentation in stainless steel tanks

MATURATION
Maturation during 10 months, 90% matures in stainless steel and 10% matures in French oak (Allier). Afterwards, a minimum of 12 months on the bottle

