

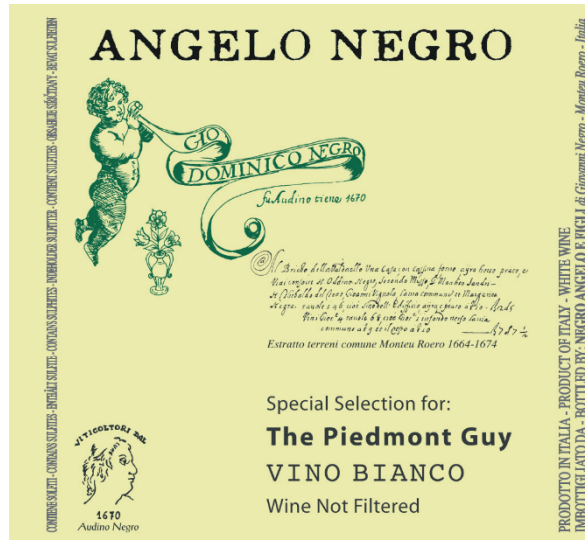
ANGELO NEGRO

Unfiltered VINO BIANCO

Grape Variety: Arneis

Soil: calcareous + sandy

*Harvest: September
hand-picked grapes*



VINIFICATION

Maceration: *cryo-maceration for 8-10 hours*

Fermentation: *native yeast; stainless steel*

Maturation: *stainless steel for 4+ months on the lees with regular battonage*

Bottling: *unfiltered; unfined*

SENSORY PROFILE

Straw yellow color with green hue. Cloudy due to presence of residual yeast. Grapefruit aromatics alongside notes of peach and lychee. A pleasantly tart wine with hints of Golden Delicious apple on the palate. Chill, shake, serve!

Serving Temperature: *46-54°F*