

Ninfeo IGP Forlì Bianco 2015

DESCRIPTION

Light yellow in colour with greenish tinges. Intensely aromatic fragrance of flowers and citrus fruits. Fresh taste of flowers and white fruits, pleasantly tangy and with good acidity. A wine excellent as an aperitif or between meals, full of intriguing aromas and great freshness. To be enjoyed also as a table wine but paying attention to pairings to avoid exaggerated contrasts with particularly tasty dishes. Excellent for oil dips, cold dishes and fresh cakes made with milk and dry pastries.

PRODUCTIVE PROCESS

- Grapes: blend of corporate grapes, organically grown
- Vineyards: in the hills of Dovadola (FC) in the locality of San Ruffillo at 200 to 300 MASL; north and northeast facing exposure, arenaceous-marly substrate, loamy-clayey soil;
- Production: 60 quintals per hectare on average
- Vinification: partly from grape blend harvested by hand in crates, softly pressed whole bunches and fermentation in steel tanks at a controlled temperature, partly from grapes harvested by hand in crates, pressed from the grape stalk and fermented in steel tanks at a controlled temperature only of the must left to drain; subsequent blending of wines in the wine cellar
- Refinement: in 15-hectolitre steel tanks for 8 months
- Alc./Vol: 12.5%
- Bottles produced: 2,000 bottles

ANALYSIS

pH:	3,80
Total sulphur dioxide	56 mg/l
Alcohol by volume	15,93% vol
Volatile acidity	1,02 g/l of acetic acid
Malic acid	1,56 g/l

ALLERGENS:

Sulfur dioxide and sulfites in concentrations higher than 10mg/kg or 10mg/l, expressed as SO₂.

PACKAGING

	Packaging	Height (cm)	Width (cm)	Depth (cm)	Weight
Product	Bottles Vol. 75 cl.	31,9	7,3 Ø	-	Cl. 75
Cardboard	Carton 6 bottles	17,5	29,2	24,7	Kg. 7,1

