

# SYANRY®

## PIEMONTE BIANCO

Denominazione di Origine Controllata

This wine is the result of a long and careful experimentation , both in vineyard and in the cellar. Often different grape varieties vinified together complete each other. The cold maceration on the skins during the first stage of fermentation give us a wine of excellent structure and complexity.

**Type of wine:** slightly aromatic white.

**Vineyard location:** Town of Castellinaldo , location Gallarini.

**Soil and exposure:**medium texture, with sandy South-East exposure.

**Grape variety:** native varieties of the Roero area.

**Vinification:** selection of grapes in the vineyard, crushing soft and thermo control of fermentation.

**Alcohol content:** 12,5% - Acidity 5.5 grams per litre.

**Aging:** no wood. 3 months in bottles.

**Type of bottle:** high-shoulder bottle (75 cl).

**Packaging:** 12-bottle cases.

**Release:** end of February.

**Colour:** Intense straw yellow with greenish.

**Smell:** ethereal floral , with hints of aromatic very delicate.

**Taste:** slightly fragrant aroma with hints of renetta apple.

**Evolution:** expres the best in the first two years of life.

**Serving temperature:**10 or11°C

**Castellinaldo d'Alba (Cn)**

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