

SYANRY®

PIEMONTE BIANCO

Controlled Designation of Origin

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: Municipality of Castellinaldo, Gallarini locality.

Soil and exposure: medium texture, with sandy.

Grape variety: native varieties of the Roero area.

Care in preparation: selection of grapes in the vineyard, soft crushing and thermo control of fermentation.

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

Aging: 3 months in bottles.

Type of bottle: Bordelais 0,75 L.

Packaging: 6-12 bottles cases.

Colour: Intense straw yellow with greenish reflections.

Smell: ethereal, floral, with very delicate aromatic scents.

Taste: slightly fragrant aroma with hints of Renetta apple.

Evolution: it expresses its best in the first two years of life.

Serving temperature: 10 or 11°C

Castellinaldo d'Alba (Cn)

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