

WHITE STRATI

ROMAGNA PAGADEBIT D.O.P.

AWARDS



Le Guide de **L'Espresso**



GRAPE VARIETY
Pagadebit-Bombino Bianco



BOUQUET
fruity floral fragrance with notes of aromatic herbs and white fruit pulp



COLOR
straw yellow with green highlights



TASTE
dry mineral, fruity and medium-bodied, persistent



ALCOHOL CONTENT
vol. 12,50%



PAIRING FOOD
fish crudités, sushi, soft cheeses, fried squids



SERVING TEMPERATURE
10/12° C



FERMENTATION VATS
concrete



AGING
concrete



EXPOSURE
South, south-east



LOCATION
San Clemente - Rimini



SOIL
soft-clay, cobbles



ALTITUDE
40-60m. above the sea level



CLOSURE
Stelvin



HARVESTING
manual



6 bottles of 0,75lt.