

POTIOR®

Bianco della Lupa

Classificazione:

Marche IGP Bianco



HARVEST The late harvest allows for an important and unique organoleptic heritage. The varieties are vinified separately, as they mature at different times and require different vinification protocols. The grapes, with an average yield of 6 tons per hectare, harvested in the early hours of the day, are immediately transferred to the cellar and cooled before soft pressing.

VINIFICATION A part of the grapes undergoes a cold skin maceration (on the skins) at about 10 ° C for 10 hours in special tanks in order to obtain the maximum extraction of aromas from the skins. Subsequently the crushed, after a static decantation of 10 hours, is transferred, a part in 2nd passage barriques and a part in thermo-conditioned tanks where the alcoholic fermentation takes place, in about 16 days, at a temperature not exceeding 16 ° C for thermo-conditioned and 18-20 ° C in wood.

AGING The fermented wine remains on its lees for about 6 months, during which, without carrying out the malolactic fermentation, thanks to the thermal control, it is subjected to periodic batonnage. It is then assembled, with oenological art and bottled. This is followed by a period of refinement in the bottle, before being placed on the market.

ORGANOLEPTIC ANALYSIS Yellow wine with intense golden reflections. On the nose the scent is intense, broad with fruity and floral sensations, underlined by vanilla and toasted notes. In the mouth the sensation is wide and round accompanied by a pleasant acidity that closes the tasting with notes of freshness.

SUGGESTIONS Ideal combinations with roasted fish, white meats and truffle dishes. It is recommended to serve at 14 ° C.

