JAIRO BIANCO

VINO BIANCO ITALIANO





GRAPE VARIETIES

White italian grapes

TASTING NOTES

Pale yellow in colour with greenish highlights.

At the nose it has aromas which bring to mind green apple, banana, and flowers.

It tastes sapid and fresh.

WINE MAKING

The grapes are hand-picked in different moments, depending on the grape variety. They are vinified at controlled temperature.

The wine obtained is left on its fine lees for approximately 3 months before bottling.

FOOD PAIRINGS

Ideal as an aperitif and with appetizers. Perfect combined with fish courses.

Serving temperature:

10° - 12° C

Alcohol:

12,50% vol.

Formats:

Bottle 0,75 lt



