

Sospiro

Bianco d'Italia



WHITE
STILL WINE



ITALY



EMILIA
ROMAGNA

TASTING NOTE

Dry yet floral Italian white with concentrated flavours of white peach and white currants and a final hint of gooseberry.

VITICULTURE

Hills and plains at altitudes of 0-150 m on calcareous and clay with South-East exposure. Yields of 4,500 plants/ha. Vine training is guyot, both double and single. Harvested at the end of August, beginning of September both by hand and mechanical.

VINIFICATION

Destemming and pressing. Fermented at 18° C in stainless steel for 10 days. No malolactic fermentation to keep fresh, zippy acidity.

FOOD MATCHING

Aperitif, salads and lighter pasta dishes.

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| SIZE | 75cl |
| VINTAGE | NV |
| ABV | 11% |
| GRAPE VARIETIES | Trebbiano (70%), Chardonnay (10%), Other (10%), Sauvignon Blanc (10%) |
| CLOSURE | Screw cap |
| SKU CODE | E78161NV |
| EXPRESSION | White, Aromatic and Dry |
| COUNTRY | Italy |
| REGION | Emilia Romagna |
| ALLERGENS | Sulphur |
| CLOSURE | Screw cap |
| PH | 3.3 |
| TOTAL ACIDITY | 5.6g/l Tartaric |
| RESIDUAL SUGAR | 10g/l |
| SKU | E78161NV |