



Aulente bianco

IGT Emilia-Romagna, San Patrignano, 2018

750 ml

Art. nr. 12044718

Pale golden green hue. An aromatically expressive floral and white fruit nose of acacia, cyclamen and citrus. Forward, pleasant taste, elegant thanks to its balanced freshness. Lovely aromatic expression for a simple, honest wine.

Origin: **Italy / Emilia-Romagna / Sangiovese di Romagna**

Grape variety: **Chardonnay, Sauvignon Blanc**

Maturity: **2 to 4 years**

Serving temperature: **10 to 12 °C**

Drinking suggestion: **Italian antipasti, Fish terrine**

Vinification: **fermentation in steel tank, soft pressing, cooling period, fermentation at low temperatures**

Harvest: **hand-picking, strict selection, in small boxes**

Maturation: **in steel tank**

Bottling: **filtration**

Volume: **13.0 %**



Certified integrated production



Vegan

BAUR *au* LAC Vins

Epicurean profile

Nose profile

Intensity

1 2 3 4 5 6 7 8 9 10

Floral

1 2 3 4 5 6 7 8 9 10

Fruitiness

1 2 3 4 5 6 7 8 9 10

Spiciness

1 2 3 4 5 6 7 8 9 10

Complexity

1 2 3 4 5 6 7 8 9 10

Palate profile

Initial impression

1 2 3 4 5 6 7 8 9 10

Acidity / Juiciness

1 2 3 4 5 6 7 8 9 10

Minerality/astringency

1 2 3 4 5 6 7 8 9 10

Body

1 2 3 4 5 6 7 8 9 10

Length

1 2 3 4 5 6 7 8 9 10