



Prà bianco

DOC Ticino, Brivio, 2018

750 ml

CHF 15.90

Art. nr. 10094718

Pale golden yellow with bright green tinge. Floral nose of acacia and pear with touches of grapefruit and thyme. On palate the wine is full with lovely vivacity. Well balanced with a lingering aroma of white peach and kumquat.

Origin:	Switzerland / Tessin / Sottoceneri
Grape variety:	Chardonnay, Sémillon, Pinot noir, Sauvignon Blanc
Maturity:	1 to 4 years
Serving temperature:	10 to 12 °C
Drinking suggestion:	Apéro riche, Crispy roast chicken, Vegetable flan, quiche, Salad with vegetables, pulses, pasta
Vinification:	fermentation in steel tank, pressed carefully and immediately
Harvest:	hand-picking
Maturation:	in steel tank
Volume:	12.5 %



Vegan

Epicurean profile

Nose profile

Intensity



Floral



Fruitiness



Spiciness



Complexity



Palate profile

Initial impression



Acidity / Juiciness



Minerality/astringency



Body



Length

