



ARRANAZZINA

WHITE WINE FROM OVERRIPE GRAPES



GRAPE VARIETY	Native grapes
COLOUR	Amber yellow
AGE OF VINES	Approximately 20 years
VINEYARD ALTITUDE	180 m a.s.l.
TYPE OF SOIL	Permeable due to weathered granite.
GRAPE HARVEST	September.
VINIFICATION	Mild over-ripening and drying, traditional skinless fermentation.
BULK AND BOTTLE AGEING	It ages for approximately 1 year in cherry wood barrels and then a few months of rest in bottles.
ORGANOLEPTIC PROPERTIES	Arranazzina is a generous wine, with an intriguing and complex aromatic profile. Apricot and dried peach stand out in the glass, with hints of tropical fruit that gradually leave room for notes of honey and sweet spices. The sip is full and enveloping, with a powerful and firm entrance. Its lively acidity is embraced by a veil of sweetness making it ready and smooth to drink. An ideal wine in combination with traditional Dorgalese dry pastries and blue and herbal cheeses.
TEMPERATURE FOR SERVING	14-16°C