

  
BERRITTA  
DORGALI



PANZALE  
VINO BIANCO BIOLOGICO

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**VARIETY** Panzale, Native Dorgalese Grapes.

**COLOUR** Straw yellow.

**VINE AGE** 25 years.

**ALTITUDE** 120 a.s.l..

**EXPOSURE** South-east.

**YIELD** 70 tons/ha.

**SOIL TYPE** Draining, with granite decomposition.

**HARVEST** By hand, in crates,  
first ten days of September.

**WINE-MAKING** The grapes are “cooled” in cold storage to a temperature of 5-6°C, then pressed and transferred to steel tanks where they ferment with the skins for about 12/18 hours at a controlled temperature of 18°C, until the sugars are completely broken down.

**AGEING AND REFINEMENT** Steel for about 5 months. One month in bottles before placing on the market.

**ORGANOLEPTIC CHARACTERISTICS** This white wine made from the native grape variety Panzale ages in steel for a few months. Notes of almond flowers introduce a fragrant olfactory profile of plum, loquat and gooseberry. Fresh and dry sip, with a tangy trail that enhances its taste persistence.

**SERVING TEMPERATURE** 8-10°C.

**PACKAGING** 75 cl bottle.