



## Aquesia Bianco

Lazio IGT Bianco 2021

### Tasting note

*Of an intense straw yellow color, on the nose you can feel floral (jasmine, chamomile), fruity (lemon, green apple, pineapple) aromas, and notes of fennel and almond. In the mouth it is fresh, savory, medium-bodied and intense. The finish is persistent and reveals mineral hints*

### Grapes

*Chardonnay 70%, Grechetto 30%*

### Type of soil

*Clay-loam with a good active limestone percentage and a good water retention capacity*

### Yield

*6 t/Ha*

### Fermentation

*Steel at controlled temperature*

### Aging

*8 months in steel*

### Alcohol

*13 % abv.*

### Pairing

*Ideal with fish, shellfish, crustaceans, white meats and light vegetable dishes*

### Serving temperature

*10 °- 12 °C*