

# LA COLLINA DEGLI AMICI

## FIORIGIALLI



**Grapes:** Moscato Bianco

**Average Age of the vines:** over 50 years.

**Soil:** predominantly calcareous marl with clay and sand.

**Training System:** Guyot

**Harvest:** manual harvest beginning of September.

**Fermentation:** spontaneous fermentation with indigenous yeasts in a stainless steel tank.

**Aging:** 12 months in a stainless steel tank on fine lees.

**Alcohol:** 12%

**Number of bottles:** 3310

### **Tasting Notes:**

The color is a light straw yellow. This is an aromatic wine with refreshing acidity. The aromas are filled with white meadow flowers and golden apples.

Pairs well with fresh cheese, white fish or seafood salad.

**Serving temperature:** 55F / 13C

We recommend decanting or letting it breath for 10-15 minutes.

We are a small producer of artisan wines.

Our annual production is approximately 10,000 bottles.

We practice natural wine making with natural fermentation and low intervention. We use only organic products in the vineyard and winery.

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