



## MONNA LISA VINO BIANCO D'ITALIA

**Area of production:** Italy.

**Uve:** Trebbiano Rubicone, Chardonnay Rubicone and other white grapes.

**Vinification and maturation:** The ripe grapes harvested both by hand and mechanically are vinified "in white" by crushing and soft pressing. Fermentation takes place at a controlled temperature of 18°C for 10 days.

**TASTING NOTES:** Straw yellow coloured with green notes, with floral and fruity aromas on the nose. On the palate it is full, balanced, showing a hint of white peach, and a long finish.

