



Vini & Cantine

Auro

data sheet



<i>name</i>	Auro
<i>classification</i>	Bianchello del Metauro D.O.C. - Passito
<i>grape variety</i>	Bianchello 100%

Tasting Notes

<i>color</i>	bright and intense golden color
<i>aroma</i>	elegant bouquet with notes of figs and hazelnut
<i>taste</i>	balanced, sweet and persistent
<i>pairing</i>	aged cheese and cookies

<i>alcoholic content</i>	from 16% vol.
<i>acidity</i>	5 gr./l.

Production Area

<i>location</i>	Montemaggiore al Metauro Hills
<i>altitude</i>	50-180m above s.l.
<i>type of soil</i>	medium texture, sandy

Vinification & Ageing

<i>yield</i>	110 ql. per hectare
<i>vintage</i>	manual, selection in boxes I° and II° ten days of october and drying on trellis
<i>vinification</i>	drying on trellis for 4 months, pressing and destemming, must decantation at 5°C for 48 hours, fermentation in stainless steel barrels for 6 months
<i>ageing</i>	in oak barrels for 18 months
<i>bottling</i>	24 months after vinification process
<i>selling</i>	after 4 months of ageing in bottle