



Vini&Cantine

Riflessi

Technical schedule



name Riflessi
classification Bianchetto del Metauro D.O.C.
grapes Bianchetto 100%

Tasting notes

colour straw yellow and typical greenish reflections
perfume fruity and characteristic
taste fresh and dry
coupling shellfish, white meats, cheeses
alcoholic content from 12,5% vol.
sourness 5,3 gr./l.

Production area

location Montemaggiore al Metauro Hills
altimetry 50-120m. s.l.
ground medium mixture, sandy

Vinification & Ageing

yield 120 ql. per hectare
vintage manual, selection in boxes, first ten October days
vinification stemmed, cold maceration for 5 hours
soft pressing followed by must decantation at 10° for about 20-30 hours,
thermo-controlled fermentation at 14-15°C
in stainless steel barrels for 3/4 months
ageing from March onwards
bottling after one month ageing in bottle
selling