



Vini&Cantine

Riflessi

data sheet



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

Tasting Notes

<i>color</i>	straw yellow with greenish reflections
<i>aroma</i>	pleasantly fruity
<i>taste</i>	fresh and dry
<i>pairing</i>	shellfish, white meat and cheese

<i>alcoholic content</i>	from 13,5% vol.
<i>acidity</i>	5,00 gr./l.

Production Area

<i>location</i>	Montemaggiore al Metauro Hills
<i>altitude</i>	50-120m above s.l.
<i>type of soil</i>	medium texture, sandy

Vinification & Ageing

<i>yield</i>	120 ql. per hectare
<i>vintage</i>	manual, selection in boxes I° ten days of october

<i>vinification</i>	destemming, cold maceration for 5 hours, soft pressing, flotation process and thermo-controlled fermentation at 12-13°C
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<i>ageing</i>	in stainless steel barrels for 3/4 months
<i>bottling</i>	from March onwards
<i>selling</i>	after one month of ageing in bottle