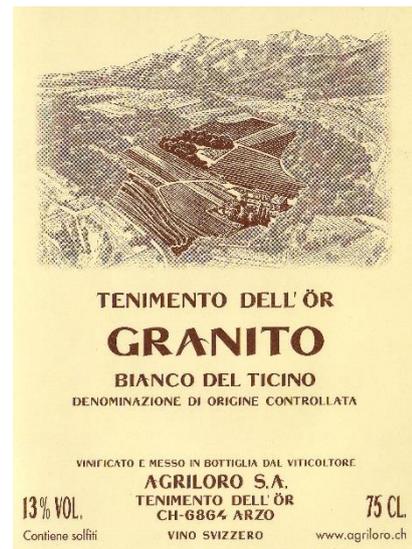


GRANITO 2016

Bianco del Ticino
Denominazione di origine Controllata



Production area	<i>Tenimento dell'Ör, Arzo, Mendrisio</i>
Grape varieties	<i>Chardonnay 50%, Sauvignon Bianco 15%, Pinot Grigio 15%, Pinot Bianco 20%</i>
Colour	<i>Straw yellow with golden reflects.</i>
Perfume	<i>Fruity, intense and fine with citrusy and exotic notes. Nice complexity and consistency due to the aging in barrique.</i>
Flavour	<i>Long and persistent, good complexity and rich in aromatic flavour. Well balanced acidity and minerality.</i>
Aging	<i>5/7 years.</i>
Alcoholic content	<i>13 Vol. %</i>
Vinification	<i>The four grape varieties are harvested and fermented separately in french oak barrique. The aging lasts more than 10 months and the fine lies are constantly mixed by bâtonnage.</i>
Service	<i>It is recommended to serve the wine at 10°C to increase and support the aromatic expression.</i>
Gastronomic combination	<i>Perfect as aperitif and to match with salmon, seafood, white meat and light cheese.</i>