

Oro Bianco

Bianco del Ticino
Denominazione di origine Controllata



Production area	<i>Tenimento la Prella e Tenimento dell'Ör - Mendrisiotto</i>
Grape varieties	<i>Bianco di Merlot 75%, Chasselas 20%, Chardonnay 5%</i>
Colour	<i>Straw yellow with green reflections</i>
Perfume	<i>Fruity, fine, with citrus notes given by the slight dominance of Chardonnay on the nose.</i>
Flavour	<i>Dry and fragrant with a marked harmony between the vines, supported by good acidity and a pleasant presence of natural carbonic gas.</i>
Aging	<i>1/2 years</i>
Alcoholic content	<i>12,5 Vol.%</i>
Vinification	<i>The different grape varieties are harvested and vinified separately. Soft pressing and fermentation at low temperatures in steel containers allow for fine, fresh and persistent aromas.</i>
Service	<i>It is advisable to serve at 8/10° C to have a good aromatic expression.</i>
Gastronomic combination	<i>Ideal for aperitifs, hors d'oeuvres, not very elaborate first courses, freshwater fish and cheese dishes such as fondue and raclette.</i>