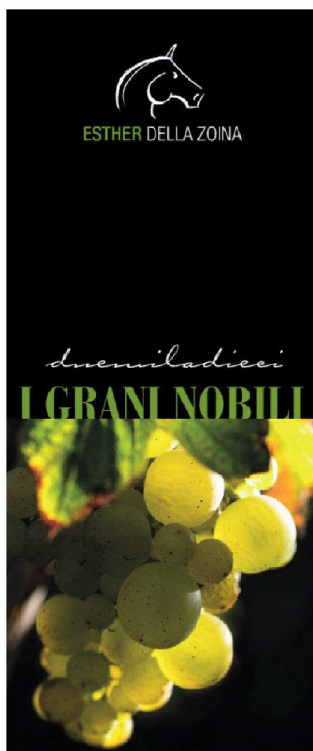


I GRANI NOBILI

Vino Bianco Muffato

Vendemmia 2010



Colour and Bouquet: golden yellow colour with golden, on the nose flavour of fruits, dried apricot, plum and jam, then spices, saffron, cinnamon and licorice, finally linden blossom and honey. On the palate the first impression is silky, gradually more enveloping but never cloying. Elegant and light with great balance between alcohol and acidity, between sweetness and freshness and finally a hint of bitter almond, typical of Erbaluce, contributes to this harmony. The finish is long, lingering and aromatic.

Grape variety: Erbaluce 100%.

Vineyard: 6,600 sqm. Planted part in 2001 and part in 2003, with a density of 5.000 plants/hectare. Exposure South - south/west, altitude 300 metres above sea level. Sandy melted ground .

Pruning: Guyot with a load of 40.000 gems/ha

Yield: by drying in small cases, placed in a ventilated barn, of 2.000 kg. of grapes Erbaluce, selected cluster by cluster, have been obtained 168,75 liters of wine.

Wine-making: pressing in small manual wine press in march 2011, slow fermentation in new barrels of acacia at controlled temperature of 15°, malolactic fermentation in barrel.

Aging: twenty-four months in new acacia barrels with daily batonnage and two months in steel.

Date of bottling: 10th april 2013.

Specifications:

actual alcoholic strength of 14.10% v.

total alcoholic strength of 17.20% v.

Total acidity of 5 g/l.

Total sulphur dioxide content of 89 mg/l.

Production: no 450 bottles 375 ml.

Serving temperature: 12°

Potential aging: 30 years

Lot No.: 13/100

Wines produced in our winery are not filtered, therefore we recommend to decant as they may be present natural dregs.



di Da Pos Daniela
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