

MANTONICO IGT CALABRIA

2019 | White Wine



Case Size: 6

Big, attractive aromas of yellow apple, peach pie and buttered toast lead to a substantial, juicy wine with medium-full body, nice brightness and complexity, and a balanced, toasty finish.

Vinification:

Soft pressing of the grapes with fermentation in 30hl acacia barrels at a controlled temperature (16 - 18°C). Ageing 4 months on lees in acacia barrels and further 3 months in bottle.

Grape Varieties: Mantonico



Italy, Calabria

Statti

Classification: IGT Calabria | **ABV:** 13% | **Closure:** Natural Cork

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