

'TERRE DE FEU', IGP COTES DE GASCOGNE, VILLA DRIA

2016 | White Wine



Case Size: 6

A complex bouquet of white flowers and citrus fruits with toasty overtones. On the palate, a soft, rounded start, developing into a lovely balance between freshness and a smooth fullness. A subtle blend of fruit and floral overtones with a long finishing note of ripe fruit.

Vinification:

Harvested early in the morning when the temperature is cool, the grapes are picked, separated from their stalks, sorted, protected against oxidation and quickly transported to the winery. Skin maceration in an INERTIS pneumatic press with protection against oxidation, pressing and cool stabilisation for 10 days, settling out and cold fermentation followed by maturation on fine lees in temperature controlled stainless steel tanks.



France, Cotes de Gascogne

Villa Dria

Grape Varieties:

Classification: IGP Cotes de Gascogne | **ABV:** 12% |

Closure: Natural Cork