VILLANOVIANA

TEIA

BOLGHERI BIANCO DOC

Bright straw yellow in colour, the nose offers floral hints of chamomile, citrus peel, ripe yellow peach, hints of rosemary and Mediterranean scrub aromas.

On the palate it expresses a gentle and refreshing acidity combined with a subtle minerality on the finish.
Excellent either as an aperitif or as perfect accompaniment with seafood dishes, salads and vegetarian recipes.

Grape variety

Vermentino , Viognier

Fermentation and ageing

Gentle pressing, Fermentation lasts for approximately 15 /20 days in concrete vessels at low temperature/ at a controlled temperature of 16°C (60,8°F).

Maturing 6 months in concrete vessel. The wine is then aged for 3 months in bottle before being released for sale.

Terroir

First vintage made in: 2011
Altitude: 30-50 mt (above sea level)
Exposure: south-west
Extension vineyards: 7.4ha
Density of plant: 6000 plant/hectare
Characteristics of the soil: sandy and silty texture
Training system: Guyot

AZIENDA AGRICOLA VILLANOVIANA • LOC.SANT'UBERTO, BOLGHERI (CASTAGNETO CARDUCCI - LI)
www.villanoviana.it info@villanoviana.it