



Italia

Molise

FATTORIA DI VAIRA WITH PERLAGE WHITE



Denomination:	White - BIODYNAMIC
Grapes:	45% Malvasia and 55% Falanghina
First year of production:	2010
Area:	Molise

the vineyard

Soil type:	clayey
Altimetry and exposure:	50 mt a.s.l. - south-east exposure
Vineyards age:	20 years
Yield:	180 q/ha
Breeding system:	tendone
Harvest:	hand picking

the cellar

Vinification:	in white
Volume:	12 % vol.
Sugar:	5 g/l

the tasting

Colour:	pale yellow with green shades
Flavour:	round and fresh, with a very high aromatic level
Taste:	medium body, delicate and pretty dry on the finish

the service

Food pairing:	nice aperitif, every kind of seafood, raw, boiled or grilled, chicken and fresh aromatic cheese
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