



**I GRANDI VINI DEL MEDITERRANEO**  
**LIZZANO BIANCO D.O.P. - MASSERIA "TORRETTA"**

**VINEYARDS GEOGRAPHIC POSITION**

Lizzano (TA) - Puglia -Italy

**PRODUCED FROM GRAPES OF**

40% Tuscan Trebbiano - 40% chardonnay Sauvignon% White Pinot

**PRODUCTIVE TECHNOLOGY**

Grapes of Tuscan Trebbiano and White Pinot are softly pressed; liquid part is separated by solid part by horizontal presses and statically clarified. After select leavens are added, fermentation start at a constant temperature of 18°C (important to keep and to exalt characteristic scents of grapes choices). When fermentation is over, wine is immediately separated by lees and it is stabilized with the cold. Wine is bottled to low temperature by sterile filtration to keep the natural fragrance, the purity and the integrity in the future.

**FAEATURES**

COLOUR: Paper-white

BOUCHET: Fruity and light

FLAVOUR: Fresh and dry

ALCOHOL CONTENT: 12°

CLASSIFICATION: Dry

**GASTRONOMY**

Excellent with first fish courses, shellfish and sea fruits, light meat courses, white meats, fresh cheeses.

Best served at 8° - 10° C.

Uncork bottle some minute before serving it.