

JENTILINO



white



# JENTILINO

TERRE di COSENZA DOP

## VINE VARIETY

Greco bianco (60%) and Montonico (40%)

## VINTAGE

2nd decade of September

## VINIFICATION

pressing with protection from oxidation

## FERMENTATION

13-15°C

## AGEING

sur-lies in steel

## ALCOHOL

13%

## TASTING NOTES

It is the result of a wise and well balanced blend of two different vines. It has a light golden yellow colour and a very rich fruity fragrance. Its freshness and elegance makes it a very pleasant wine.



## La Peschiera

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