



A Mandria Di Signadore

Patrimonio - White 2016

Region :	Provence-Corse
Appellation :	Patrimonio
Color :	White
Vintage :	2016
Grapes :	Vermentino ou Rolle (100%)
Alcoholic degree :	14 %
Bottle size :	75 cl



WINEMAKING

Organic viticulture.

Traditional hand picking into small crates.

Fermentation in stainless steel vats, Use of indigenous yeast, Pressurage direct.

Ageing in stainless steel vats, Light filtering, Ageing on the lees.



TASTING

APPEARANCE : Greenish-gold colour, deep, green highlights.

NOSE : Fresh, subtle, slight acacia aromas, intense white flowers aromas, subtle citrus aromas, slight pear aromas.

PALATE : Mineral, good length.



SERVING

SERVING TEMPERATURE : Between 10° and 12°

AGING : Ageing from 2017 to 2025



FOOD MATCHES : Seafood and shellfish, Norway lobster, Grilled fish, Poultry, Mediterranean cuisine

