



EST! EST!! EST!!!

DENOMINATION

Est! Est!! Est!!! di Montefiascone DOP.

GRAPE VARIETY

65% Procanico; 20% Malvasia; 15% Roscetto.

VINEYARD

Altitude: 450 m above sea level.

Exposure: East.

Terrain: Medium-textured volcanic soil.

Year of planting: 1998.

Vine training: cordon spur system, 4500 root stocks/hectare.

Harvest/hectare: 100 quintals (10000 kg or 12000 lbs) of grapes.

PRODUCTION

Harvest: Usually from early to mid September.

Wine-making process: The grapes are hand selected and harvested. The intact grapes undergo a soft pressing to obtain a maximum yield in the must of 70%. Fermentation is completed in steel tanks at controlled temperature, followed by aging for several months in bottles prior to sale.

TASTING NOTES

Color: Straw yellow with greenish reflections.

Aroma: Intense with floral and fruity notes.

Flavor: Dry, flavorful and fresh, with good structure and notes of apple and good acidity.

Pairing: Flavorful first courses; fish, either roasted or finished with sauces; egg dishes, white meat.

ANALYTICAL DATA

Alcohol: 12,5% Vol

pH: 3,30

Total acidity: 5,10 gr/lt

Volatile acidity: 0,40 gr/lt

Sugars: 2,20 gr/lt
