



# **NYMPHAE**

## MONFERRATO BIANCO D.O.C.

A white wine with great personality, from a blend of white grapes, Sauvignon and Timorasso, which grow well in the terroir. Together, these grapes create a product that is unique in terms of its richness of flavour and outstanding minerality, which is given by a soil rich in sodium-magnesium and potassium.

Its assertive, complex structure makes it very long-lived but also versatile for dishes with different flavours. Serve at 10°-12°C.

**Appellation** 

Monferrato D.O.C. Bianco

**Production Area** 

Montemagno (Asti) - Monferrato Blend of Sauvignon and Timorasso Vintage 2018

Quantity produced

N° 23.813

## Soil / Vineyard

Calcareous clay with slightly silty marls and alkaline pH with considerable water retention.

Vineyard with Sauvignon to the west, Timorasso to the south-southwest.

### Vinification / Ageing

White-wine fermentation, with soft pressing of the grapes and subsequent fermentation in stainless-steel vats, in which the wine ages on the lees for a few months. This is followed by bottling and further ageing in the cellar before release.

# Colours / Highlights

Straw-yellow tending towards golden.

## Fragrance

Acacia and hawthorn flowers, pear and tomato leaves, with delicate notes of gunflint.

# Palate

Lean, soft, warm taste. The outstanding structure supports the alcohol content and an assertive acidity gives this wine its freshness even after many years.

## Analytical data

Overall alcohol content: 13 % vol.

Total acidity: 5,22 g/l PH: 3,4

Residual sugar: 3,1 g/l Total dry extract: 23 g/l

### Sulphur Dioxide's rate

VALORITALIA awarded by the ACCREDIA certification body, attesting to a total of 113 mg/l SO2.

