



















### Accolades and Awards:



## MONFERRATO WHITE

DENOMINAZIONE DI ORIGINE CONTROLLATA

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## "Extraordinary Elegance,"

:. Region: Piemonte, Italy

:. Grape variety: 100% Sauvignon Blanc

:. Alcohol: 13,5%

#### VINTAGE COLLEZIONE 2017:

Harpers Wine Award: 4 Stars Harpers Wine Award: **Star Taste** Il Gambero Rosso: 2 Bicchieri

Il Gambero Rosso: **Best Quality/Price** 

Luca Maroni: 90 pts Il Golosario: **Top Wine** Guida Vini Veronelli: 87 pts Bibenda: 4 Grappoli

:. Style: White Dry

:. Serving temperature: 8-10 °C

:. Suggested glass: Tulip



Young, sapid and aromatic white. Named after the magnificent Mimosa trees surrounding the vineyard, it's an extraordinarily clean and elegant wine, delicately varietal and seductive: banana, peach, pineapple and exotic fruits welcomes the discovery of yellow flowers and aromatic herbs.

From hand-harvested grapes, the wine rests on the yeasts for a few months before bottling, to enhance the pleasant aromas and the charming freshness.

A wine for sea lovers, it perfectly matches with seafood salads, pasta and risotto, roasted fishes, and also fresh cheese and cured meat. Surprising with Sushi, as cocktails base, and for relaxing happy hours.