



REGINA DI CIPRO I.G.P. Lombardia, Italy



12.5% **750mL**
ALC/VOL BOTTLE SIZE

Appellation

Montenetto di Brescia IGP

Vinification

The grapes prematurely harvested and softly pressed to maintain a higher level of acidity to allow wine to cope with the long period of processing.

Maturation and Refinement

Traditional vinification of white wine at controlled temperature. Partially refined in oak barrels for 3 months.

Tasting notes

Color: Straw yellow color, light golden reflections.

Nose: Floral, intense and persistent perfume of fresh harvested fruit, pineapple and apricot.

Palate: Fresh, savory, medium structure and persistence. Pleasant mineral aftertaste.



100%
Chardonnay



Aged 15
months on the
yeasts



Aged in Oak
3 months



Serving recommendation

Serve at 10°C.

Food pairings

A great wine for the whole meal, soups, vegetables and fish.