



## ALBASPINO DOC Marche, Italy



**13.5%**  
ALC/VOL

**750mL**  
BOTTLE SIZE

**Appellation** Bianchello del Metauro D.O.C.

**Harvest** Manual harvesting of vines with an average of 35 years, with strict grape selection by the middle of September

**Vinification** Grapes destemming and crushing, separation of the free run by gentle membrane pressing. static clarification of the must and temperature controlled fermentation at 16°C for 15-20 days in stainless steel tank.

### Fermentation & Aging Process

Maturation: 4 months in stainless steel tank and 2 months in bottle.

### Tasting notes

Color: Pale yellow.

Nose: Citrus and white floral aromas combined with fresh notes.

Palate: Taste is sapid and smooth.



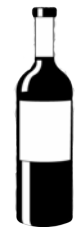
100% Biancame



aged 4 months in stainless steel tanks



not aged in Oak



Aged in bottle  
2 months

### Serving recommendations

7° to 10° C.

**Food pairings** Perfect for aperitif and exalts numerous starters or first courses based on fish, grilled or fried, with a particular good match with stockfish.