

le Carline®

VINI NATURALMENTE BIOLOGICI



PIWI

**SAUVIGNON NEPIS**  
**IGT VENETO RESILIENS PIWI**  
**Certified: Organic & Vegan**

**GRAPES:**

Sauvignon Nepis

**AREA**

The company is located in Pramaggiore (VE)

**TRAINING METHOD:**

Guyot

**IN THE CELLAR:**

Vinification

- Cryomaceration of the grapes with the use of dry ice
- Soft pressing with separation of the must
- Cold decantation with frequent bâtonnage
- Fermentation at a controlled temperature

Refinement

- Contact for a few months with its fine lees activated by bâtonnage

**SENSORIAL FEATURE:**

Wine from PIWI resistant grape variety.

The glass is coloured of a straw yellow with green gold flashes.

Vegetable notes of tomato leaf and elderberry in flower; fruity notes of passion fruit, yellow kiwi and peach, delicate citrus nuances of lime, cedar and pink grapefruit. Mineral notes deriving from the conformation of the soil of alluvial origin.

**SERVING TEMPERATURE:**

Perfect pairing with fusion flavours, excellent with a volpina tartare with green apple, sweet and sour onion and leche de tigre.

Uncorked at the moment it should be served at 10-12 ° C.

**ANALYSIS**

Alcohol content: 13% vol

Total acidity: 6,5 g/l

Volatile acidity: 0,20 g/l

**BOTTLE SIZE**

Bottle: 750ml and 1,5 l

Case: 6 bottles

