

BORGO DELLE OCHE



Name of the wine: IGT Venezia Giulia Bianco

"ALBA"

Grape: Gewurtztraminer 100 %

Production area: Friuli Grave

Age of vineyard: 13 years

Type of soil: clay and stones

The grapes are harvested near the middle of September, and then put into small cases and then let dry for between two months.

Then they are crushed softly and slowly. The must, previously cleaned, is fermented with a slow fermentation that takes at least two months due to a very high sugar content (30 / 40 g/%) .

The wine has a strong yellow – orange colour, the nose is full of rose , passion fruit with a note of hydro carbons, the mouth is plenty of the flavours that you have perceived with the nose; the wine is very fat oily, but the sweetness is balanced by a strong acidity that gives freshness to it.

Good combinations of this wine are:

With cheeses like Roquefort, Gorgonzola, Stilton, serve it at a temperature of 8 °C.

*Two red glasses Guida Vini d' Italia
2007,2008,2009,2010.*

4 bunch of grapes Duemilavini 2008,2009, 2010

Golden Star Guida Vini Buoni d' Italia 2010

16/20 Guida Espresso 2010,2011

