



ZACCAGNINI

BIANCO di CICCIO D.O.C.

Area of Production: Bolognano, Pescara, Italy

Varietal: Trebbiano

Alcohol: 11.5%

Wine Notes: Pale yellow with green nuances; a very delicate bouquet. It has an intense and appealing aroma of tropical fruits with elegant flavors of apricot and grapefruit. A very fresh and well-balanced wine with a cool and very harmonic finish.

Wine Making Technique: This wine is obtained by selective harvest of its grapes. They are soft pressed with special attention to prevent skin damage. The temperature is immediately brought down to 5 degrees centigrade followed by 12 hours of crio-maceration. The fermentation process continues with the soft press and inoculation of the wine. Slow controlled fermentation takes place in part wood and part stainless steel. This process is carefully managed so the wine can preserve all of its delicate and complex aromas.

Recommended Pairings: Medium to light-flavored food, especially seafood, pasta, rice and white meat based dishes.

UPC Code:

