

# Duale

## Calabria IGT White



Obtained by autochthonous vine cultivar growing up on the mediterranean hills. Scrupolous agronomic cares and a careful vinifications, valorize the aromatic notes of the grape and it exalts the structure of the wine for a seductive melody in perfumes of good persistence.

Name: IGT Calabria white Duale

Vines: Greco Bianco

Vinification: Soft wine pressing and cold maceration

Soil: Medium mixture

Alcohol: 12,5 % Vol.

Serving temperature: 8/10°C

Bottle: Bordolese 75cl

Food pairing: It is ideals with white fish, shellfish, meats and cooked vegetables



Organoleptic properties: White wine with golden highlight, with delicate fragrance and a lively dry and fruity taste