

MyTime 2013

A willful wine with its own sense of Time



VARIETAL

Chardonnay 40%, Sauvignon 30%, Friulano 30%



VINEYARDS

From our "Lara" and "Cugini" vineyards. 5,500 vines planted per hectare, trained using the Guyot method. Yield of 60 ql/ha.



HARVEST

Meticulous hand harvest.



VINIFICATION

The 3 different varietals are harvested at the same time and pressed together. After a cold decantation that naturally causes large particles to separate, the juice is transferred to 500 lt French oak barrels for fermentation.



AGING

Aged on the noble lees for 1 year in 500 lt French oak barrels with frequent batonnages after which the wine is aged in stainless steel for at least another year of aging. Bottled when it's "time" and bottle aged for 4 months.



TASTING NOTES

Color

Rich golden color with brilliant highlights and an oily consistency.

Aroma

Ripe cantaloupe, papaya, and mandarin rind, with notes of "Millefleur" honey.

Taste

Creamy, persistent and elegant with a generous salinity.



Pair with raw seafood and shellfish, prosciutto and melon, risotto, pasta dishes and cheese.

Serve at 54-57°F.

ALC. CONTENT
13%

ACIDITY
5,5 g/l

pH
3,46

DRY EXTRACT
24,4