



CANTINE LAVORATA
Italia



Bivongi Bianco

Classification

Controlled Denomination of Origin

Grape variety

Greco Bianco, Guardavalle, Malvasia e Ansonica

Vineyards

Southern coast of Calabria overlooking the Ionian Sea, with vineyards located at an altitude of approximately 300-350 meters above sea level.

Soil

Calcareous clay soil

Harvest

Mid-August to end-September. Strictly hand harvested

Vinification

White vinification with cold fermentation

Refinement

Storage in stainless steel containers

Analytical data at bottling

Following microfiltration, bottled with isobaric filling

Alcohol content

13%

Total acidity

6 g/l

Tasting and sensory analysis

Visual analysis: straw yellow color with golden reflections; crystalline, consistent

Olfactory analysis: intense, complex and fine. The bouquet is floral with broom flower, yellow rose, orange flowers and fruity with white melon and white peach. There are herbal notes of dry grass. It presents mineral notes of dry crete and a hint of acacia's honey.

Taste-olfactory analysis: dry, warm, and soft; decisively fresh and good sapidity; full and balanced body.

Palate: intense, persistent, fine, harmonious, typical.

Serving temperature: 8 -10 °C