


<p>TYPOLOGY</p>	<p>ORIGIN</p>
<p>Dry White Wine</p>	<p>Albana di Campiglia (La Spezia - Italy)</p>
	
<p>VINEYARDS</p>	<p>VINES</p>
<p>Location: Albana di Campiglia (Cinque Terre National Park)  Vineyards Extension: 2 Hectares (5 Acres)  Altitude: 180-50 mt asl (590 – 165 ft)  Laying: South East  Soil: Sandstone, Limestone and red argillites  Pattern of plant: Row</p>	<p>Every year we make a careful choice of our 5 Terre DOC grapes to create a more engaging and savory wine that we call ALTER EGO. Thanks to recent updates of 5 TERRE DOC regulations we created our new ALTER EGO 5 TERRE DOC  Species:  Bosco 80%;Albarola 10%; Vermentino 10%  Density: &lt;= 1 plant/mq  Kind of Pruning: Guyot  Gems: 6-8 per plant</p>
<p>TASTING NOTES</p>	<p>WINE MAKING TECHNIQUE</p>
<p>Straw yellow color with greenish reflections, clear and bright. Flavors come with notes of Mediterranean bush, with good intensity and persistence. Palate is soft and velvety at the entrance, and over the seconds reveals all its savory and mineral vein with classic almond aftertaste.  Serving suggestions: fish, mollusks, crustaceans and white meat  To be served between: 13-15°C (55-60F)  Bottle Type: bordolese  Alcohol:13-14 degrees</p>	<p>Handpicked selection of grapes  Destemming and pressing  Fermentation on natural yeasts  Ageing on its lees for about 5 months  Aged in stainless steel for about 3 months  Bottle aging for about 2 months</p>