

TYOLOGY	ORIGIN
Dry White Wine	Albana di Campiglia (La Spezia - Italy)



VINEYARDS	VINES
<p>Location: Albana di Campiglia (Cinque Terre National Park)</p> <p>Vineyards Extension: 2 Hectares (5 Acres)</p> <p>Altitude: 180-50 mt asl (590 – 165 ft)</p> <p>Laying: South East</p> <p>Soil: Sandstone, Limestone and red argillites</p> <p>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. In 2019 we choose our bosco grapes to create a single grape wine</p> <p>Species:</p> <p>Bosco 100%</p> <p>Density: &lt;= 1 plant/mq</p> <p>Kind of Pruning: Guyot</p> <p>Gems: 6-8 per plant</p>
TASTING NOTES	WINE MAKING TECHNIQUE
<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.</p> <p>Serving suggestions: fish, mollusks, crustaceans and white meat</p> <p>To be served between: 13-15°C (55-60F)</p> <p>Bottle Type: bordeaux</p> <p>Alcohol: 13-14 degrees</p>	<p>Handpicked selection of grapes</p> <p>Destemming and pressing</p> <p>Fermentation on natural yeasts</p> <p>Ageing on its lees for about 5 months</p> <p>Aged in stainless steel for about 3 months</p> <p>Bottle aging for about 2 months</p>