



Virna Borgogno Langhe Bianco “Sto Fuori”



Varietal: 100% Timorasso

Altitude: 400 mtr a.s.l.

Appellation: Langhe DOC

Acidity : g/l

Alcohol %: 13

Dry Extract: g/l

Soil: East exposure, the calcareous soil rich of white marl.

Tasting Notes: Yellow straw color with notes of broom flowers, pear aroma and crushed stones. Fresh in the mouth, tasty with lovely touches of mineral and grapefruit. Tangy acidity keeps it fresh and bright.

Vinification: Soft pressure followed by a fermentation in stainless steel under a controlled temperature of 18/19°C. The wine is left on the fine lees for about 6 months to reach more complexity.

Aging:

Food Pairing: It is a perfect wine to pair with fish, white meat with aromatic herbs and cheese where it reaches its elegance and fragrance.

Accolades

2020 **88** pts R. Parker



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