

Alba di Munte 2017

Dry White Wine – Protected Geographical Indication Metsovo



- Grape Variety:** Traminer
- Region:** Metsovo, Epirus, privately owned vineyards at Yiniets, with soil consisting of weathered schist, at a slope where no machinery could possibly reach. The mesoclimate is cold, with harsh, long winters, frequent rains during spring, and a cool summer conducive to slow ripening and preserving the acidity and varietal aromas.
- Harvest:** 19 September
- Vinification:** Pre-fermentation cold maceration with the aid of dry ice for a fully reductive environment and temperature close to 0°C for optimal extraction of aromatic components contained in the skins. Next comes a light pressing of the grape pulp on a pneumatic press and racking off the lees. The must is inoculated with a specially selected strain of yeast, and fermentation evolves at a very low temperature to preserve the aromatics. The young wine stays in contact with the lees so as to be enriched by the contents of the yeast autolysis, as well as to gain aromatic complexity and oiliness in the mouth.
- Characteristics:** Bright golden yellow colour. Seducing nose, with strong aromas of white fruit, flowers and spice. Full in the mouth, with a pleasant acidity and aromatic aftertaste.
- Food Pairing:** Seafood, green salads, pasta, spicy dishes. Delightful on its own as an aperitif.