



10.6 STILL WHITE WINE

A still white wine inspired by the simple, authentic wines of the past, those that filled glasses every day, with no need for a special occasion. Light and honest. A wine with a familiar taste that speaks of the value of things made with heart, just like our mother Annalisa used to do. This wine, 10.6, bears her date of birth and is lovingly dedicated to her.

GRAPE VARIETY:

Glera 100%

AREA OF ORIGIN:

Vineyards located in Farra di Soligo

TRAINING SYSTEM:

Double cappuccina, from 3,000 to 4,000 vines/ha

HARVEST:

Manual, mid-September

VINIFICATION:

Vinified as a white wine, with soft pressing of the grapes, static decantation of the must and fermentation at controlled temperature with selected yeasts. Aged in stainless steel to preserve freshness and aroma.

ALCOHOL:

10.5% vol.

TASTING NOTES:

Pale straw yellow color with greenish highlights. The aroma is delicate and floral, with hints of green apple, wildflowers and citrus notes.

PAIRINGS:

A versatile table wine, ideal with simple, wholesome dishes: cured meats and cheese appetizers, seasonal vegetables, light risottos and fish dishes.

SERVING:

Serve at 8°C in a wide white wine glass.

FORMAT AND PACKAGING:

0.75 l bottles in cardboard boxes of 6 bottles