

pentita
L'ASTEMIA



VINO BIANCO ARMONICO®

→ **Cultivation area:**
Langhe

→ **Grape variety:**
native and international vines

→ **Vinification:**
brief cold maceration
followed by soft pressing

→ **Affinamento:**
6 months in steel vats

→ **Temperatura di servizio:**
10/12 °C

A blend formed from a variety of grapes from vines across the Langhe with markedly different but complementary characteristics which bring together a diverse array of palates.

The vinification enhances the individual characteristics to blend flavour, structure and aromatic harmony.

A straw-yellow coloured wine which is honest and drinkable with a very slightly salty edge.

A rich and intense perfume with notes of pear and white peach which mix with hints of sage and rosemary. Mineral on the finish.

This gives its best when it is drunk young, when it is extremely enjoyable, although it maintains its fragrance over the years blending flavour, lightness and longevity.