



## SAN PASCASIO

**VINE VARIETY**  
Bombino Bianco.

**VINEYARD**  
Name: Bagain, Termozeta.  
Exposure: east, south-east.  
Soil: clay with limestone and sand content.

**TRAINING SYSTEM**  
Spurred cordon.

**DENSITY OF PLANTING**  
4500 vines /ha.

**YEAR OF PLANTING**  
1999.

**HARVEST**  
First ten days of September.

**HARVEST METHOD**  
Harvest by hand by selecting grapes / mechanical harvesting.

**FERMENTATION**  
Soft pressing of the whole grapes directly in the press. The must is chilled down to 13° C and natural static fining takes place. After 18/24 hours, the must is racked out and transferred to a temperature-controlled stainless steel tank at 20° C..

**AGEING**  
The wine ages 6 months in stainless steel tanks while 5% of product ages in barriques. Release one month after the bottling process.

### FEATURES

**Colour:** straw yellow.

**Nose:** intense aromas of ripe tropical fruit, like papaya and kiwi, with hints of elder.

**Mouth:** full – bodied wine with elegant structure. Persistent finish with hints of honey.

**Served with:** shellfish, grilled fish and white meat. Excellent with Parma ham, matched with first courses with vegetables.

**Service temperature:** to be served at 10-12°C..

**Capacity:** it. 0.375 – it. 0.75 – it. 1.50.