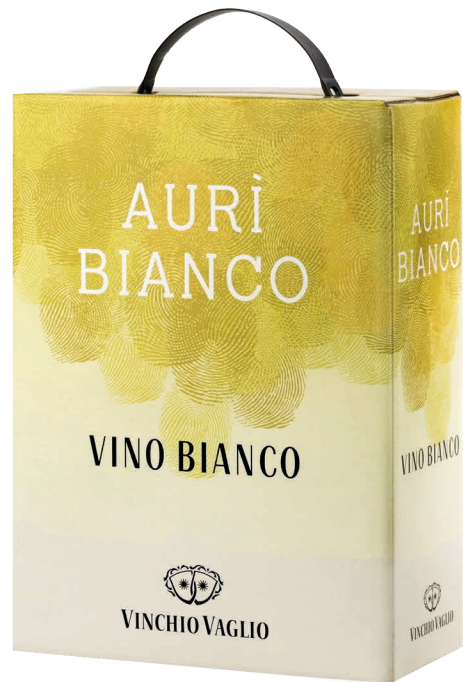


AURÌ BIANCO

WHITE WINE



“Aurì”, from the Piedmontese “*al rio*” indicates a road next to the winery that used to lead to some natural springs from which gushed out a small stream that provided water all year long. What does water have to do with wine? They have one thing in common: they are always present on our tables.

This wine is made from this native white grape varieties grown on Alto Monferrato hills which give light, pleasant and easy drinking wines.

GRAPES: Various white grapes.

SOIL: Sandy soils with some calcium.

ALTITUDE: 250 m. above sea level.

EXPOSURE: East and West.

VINE TRAINING - DENSITY: Guyot. 4500 vines per hectare.

HARVEST: Mid September, the grapes are harvested in the morning and delivered to the winery during the day, so that the grapes arrive fresh at the winery.

VINIFICATION: The grapes are softly pressed and the clear must is separated from turbid must. The clear must is clarified and put in stainless steel tank for 20 days of alcoholic fermentation at a temperature from 16 to 18 °C.

AGEING: Maturation is made on the lees with *bâtonnage* for nearly one month. Then the wine is clarified and laid on stainless steel tanks for about 4 months. We do not proceed with the malolactic fermentation so the bottling occurs at the beginning of spring.

TASTING NOTES

The colour is straw yellow with greenish hues. The wine has floral aromas of white flowers and fruity aromas, which reminds of cooked apple and pear. The nose is mineral with flint hints. The palate is dry, harmonious, elegant with a pleasant bitter aftertaste.

PAIRINGS: aperitive with fresh cheese, savoury pies and omelettes, white meats or fishes from the rivers and lakes.

ALCOHOL CONTENT: 12,5% vol.

SERVING TEMPERATURE: 8-10 °C.

SIZE: 3 l - 10 l.



CAMPAIGN FINANCED ACCORDING
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO