



Azienda Agricola Biologica Marco Carpineti

CAPOLEMOLE

CORI BIANCO

DENOMINAZIONE DI ORIGINE CONTROLLATA

This wine is obtained from grapes coming from different vineyards located at different expositions and altitudes. The grapes used are: Malvasia, Bellone and Trebbiano. According to our custom, vines are cultivated with organic procedures: wild grass growth below the vines is controlled by regular cutting and the land is not intensively worked. During the manual grape harvest, not ripe bunches are cut off and left on the ground. The selected grapes are quickly transferred to the winery where they are de-stemmed and softly pressed. The obtained must is thermically controlled during fermentation in stainless steel tanks. After the refining, masses are selected and assembled in order to obtain CAPOLEMOLE CORI BIANCO DOC. Bottling follows and the wine is released for sale.

CHARACTERISTICS

A clear yellow colour, bright and shining. Fruity, flowery perfume. Dry and soft flavour.