



Azienda Agricola Biologica Marco Carpineti

LUDUM

LAZIO BIANCO

INDICAZIONE GEOGRAFICA TIPICA
A SWEET WHITE WINE FROM THE BELLONE GRAPE

Sweet white wine from “Arciprete Bianco” (clonal variety of “Bellone”) raisins coming from the different plots of the estate located in district of Capo le Mole. The finest ripe bunches, just made golden by the sun, are cut and left to wither on the plant. The purpose of this form of cultivation is to increase the concentration of natural sugar, aromas and essences. By the beginning of November the grapes are manually harvested with great care and softly pressed. The must obtained is slowly fermented and then rests for 12 months in oak barrels of various sizes. Then a resting period in bottles follows before the wine is released for sale.

CHARACTERISTICS

Intense gold yellow colour. Wide and elegant scent, with suggestions of peach, apricot and candied fruit. Sweet, persuasive flavour, with notes of toasted hazelnuts, and a hint of bitter orange.