

Pompeii Bianco

- **Denomination, Type:** Pompeiano Igt White
- **Grapes:** Caprettone 100 %
- **Production area:** Terzigno - Vigna La Rotonda
- **Altitude:** 250 - 350 m S.L.M.
- **Soil:** Sandy - Volcanic
- **Exposure:** S/O
- **Breeding System Yield per hectare:** Guyot and Spalliera; 70 q
- **Harvest:** Manual harvest in the second week of September. Selection of the most suitable grapes
- **Vinification:** Soft pressing of whole grapes. Fermentation and maceration (21 days with stalks) of 30% of the mass in Impruneta terracotta amphorae.
- **Aging:** 70% of the mass refines 8 months in steel tanks at a controlled temperature. 30% of the mass refines 4 months in amphora and 4 months later in steel tanks at a controlled temperature. After the assembly, a further 2 months of aging in bottle follows.
- **Alcoholometry:** 13 %
- **Service temperature:** 10 - 12 °C
- **Tasting notes:** The nose offers hints of yellow fruit and Vesuvian flora. The acidic and sapid compartments are moderate, the alcoholic and lashing vein. Serve with fresh and medium-aged cheeses. Excellent with a sea-scented risotto or with asparagus and mushrooms. Try it with a chickpea soup of Cicerale or Fagioli di Controne.

