

# Dindarello

## Varieties



## Details

### Location of vineyard:

the best areas of Veneto vocated for this variety

### Exposure and type of land:

volcanic and tufaceous hills

### Vine layout:

healthy and selected grapes are dryied for one month, fermentation in stainless steel tanks

### Aging:

in bottle for three months

### Residual sugar:

110 g/l



## Organoleptic notes



Pale-lemon



Sweet on the palaet, balanced and full-bodied, yet simultaneously fresh and lively, with a long and persistent finish



Intensely aromatic notes so true to the variety: grapes, honey and orange blossoms



Perfect pairing with pastry, fruit tarts, homemade cakes and also rich creamy cakes