

CARUSO



Vino Bianco  
Caruso

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### Tasting notes

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### Winemaking

it is obtained from selected and healthy grapes, and whole maceration in steel vats; after alcoholic fermentation, the wine is decanted into steel tanks where the fermentation is completed (after a first decanting stage); after that, the wine is decanted filtered and triple filtered so as to ensure top quality.

### Colour

straw yellow with green hues.

### Bouquet

pleasant and delicate with hints of apple.

### Flavour

this wine is semi-dry, velvety, fruity and suggestive of golden apples, floral and suggestive of acacia, light-bodied and balanced; it has good acidity and is also persistent on the palate; it is best drunk when very young.

### Alcohol content

11% vol.

### Optimal serving temperature

10-12°C

### Storage and ageing

in a humidity controlled cellar at a temperature of 10-12°C.

### Gastronomic matches

this wine is excellent as an aperitif with hors d'oeuvres, cold meats and salami, fish-based main and second courses, shellfish and mollusks.

### Packaging

in 75 cl Bordolese bottles in 6 bottle boxes.