



Parusso

LANGHE DOC BIANCO

Made from Sauvignon Blanc grapes.

Grape Harvest: carefully by hand in small holed baskets.

Vinification: after a light pressing, the wine is refined in stainless steel wine vats in contact with its yeasts.

Color: straw yellow.

Nose: fresh, with exotic fruit tones.

Flavour: lively, fragrant, with good aromatic persistence.

Serving temperature: 8-10°C

Serving suggestions: perfect as aperitif, excellent with cold starters and simple fish dishes.

Bottle Sizes: 750 ml

