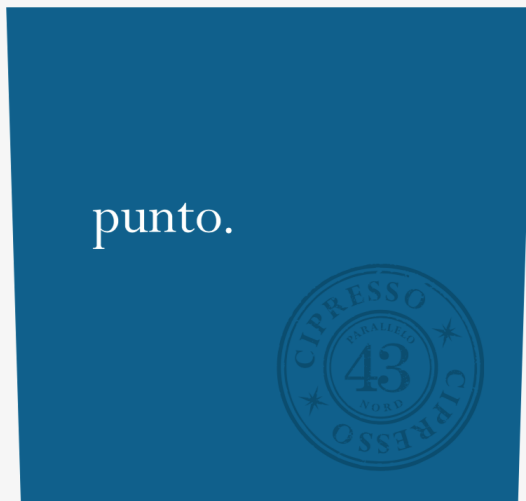


# ROBERTO CIPRESSO

## PUNTO BIANCO IGT



**GRAPES:** Vermentino and Verdicchio

**VINE AGE:** Planted between 2008 and 2012

**ALTITUDE:** 650 f.a.s.l.

**EXPOSURE:** South/East

**SOIL:** Mainly clayey with abundant skeleton, reaction alkaline; good presence of sand, deep, with calcareous deposits.



### WINEMAKING

Fermentation with selected yeasts at controlled temperature in steel containers.

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### REFINEMENT

8 months in stainless steel tank with yeast contact.

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### TASTING NOTES

The two native vines of the parallel 43, the ones that best express the historicity of the regions crossed by this magical line: Vermentino and Verdicchio. A perfect marriage between the verticality and backbone of Vermentino Toscano and the minerality and liveliness of Verdicchio Marchigiano. The added value of two seas that meet, the Adriatic and the Tyrrhenian in a glass that knows how to amaze and excite.

