

ANGERA RIBONA BIANCO DOC



GRAPES: Ribona

VINE AGE: Planted in 1989

ALTITUDE: 600 f.a.s.l.

EXPOSURE: Different exposures depending on the vineyard

SOIL: Of alluvial origin, rich in calcareous sediments, from medium to deep



WINEMAKING

Short maceration on the skins at 8° C, soft pressing and separation of the must. Spontaneous fermentation at a controlled temperature of 15° C



REFINEMENT

6 months in cement tanks on fine lees with periodic bâtonnage and 3 months in bottle



TASTING NOTES

In the glass the Angera has a beautiful straw yellow color, bright with greenish reflections. Complex to the nose with fragrant citrus and green apple notes which open towards more floral notes of wildflowers, sage and broom.

On the palate, the wine shows all its character, enveloping the mouth with its richness and marked minerality, while the intense and juicy acidity leaves a fresh final note. This wine expresses the philosophy of the Il Pollenza estate and the desire to make the work and uniqueness of this territory known.