



Agricole Selvi

Vino Bianco Bio Italiano



BIOLOGICO

PRODUCTION AREA:

Italy

GRAPES:

White Grapes Blend

ALCOHOL CONTENT:

12% Vol.

VINIFICATION

Soft-crushed grapes and free-run must are processed at low temperatures. Fermentation at controlled temperature (14/15° C). Only native yeast are used in the fermentation process and minimal sulphites during the winemaking process. When fermentation is perfect the wine is stored underground in tanks at a constant low temperature before bottling.

TASTING NOTES

Colour:

Pale yellow crisp with green reflections.

Bouquet:

Floral and fresh bouquet.

Flavour:

Peach, honey and apricot fruit flavours.

FOOD PAIRINGS

Ideal with salads and appetizers. Great with poultry and fish dishes. Especially suitable for pairing with vegetarian and vegan dishes.

Service Temperature: 8/10°C.

ORGANIC WINE

From selected Italian vineyards trained following the organic methods, without the use of pesticides, herbicides nor synthetic fertilizers.

In Europe strict rules regulate the organic winemaking process in all stages of production, including harvesting, the types of yeast that can be used during fermentation, as well as the storage conditions.

CURIOSITY

The word *Oinos* (pronounced oy'-nos) is a primary word meaning "wine" (literally or figuratively). There are two versions on the origin of the word *Oinos*. The first one says that it is Indo-European, from the root "uei" or "wei" (meaning fold, turn) referring to the characteristic morphology of the vine. The second one, and perhaps the most accredited, says that it comes from an unknown ancient language of the South Caucasus region from where the vine seems to originate.

www.agricoleselvi.it