



FRONTEASCOSA

Marche Bianco Igt

Vintage

2016

Production

1,800 bottles

Grapes

70% Verdicchio + Malvasia and Trebbiano

Vinification

Temperature controlled white fermentation with natural yeasts in cement containers; 3 months on the lees, natural decanting and successive racking into lined cement tanks in a temperature controller environment for 8/9 months.

By respecting the maturation time of the wine, which varies from one vintage to the next, the use of filtration is avoided.

Analytical data

Alcohol: 12.70 % vol.

Total Acidity: 5.13 g/l

Dry extract: 21.40 g/l

Sulphur dioxide: 68 mg/l

Organoleptic characteristics

Colour

Straw yellow.

Bouquet

Delicately bouquettic, with a hint of almond and dried fruit.

Taste

Dry, quite persistent, drinkable with a bitterish aftertaste typical of Verdicchio.