



# LITINERANTE

#### **Denomination:**

White Wine

### Soil:

Medium loamy-loamy mixture with 1/2% sand

#### **Harvest:**

By hand

## Vinification and aging:

Destemming-crushing and pressing of grapes. Fermentation with selected yeasts in stainless steel fermenters at a controlled temperature of 14° C. Maturation on fine lees in stainless steel tanks for 6 months.

#### Notes:

Wine with a straw-yellow color. The nose presents hints of fresh fruit. In the mouth it is fresh and elegant.

## **Serving Temperature:**

Serve preferably at 6 to 8° C