



Azienda Agricola Maria Donata Bianchi

ANTICO SFIZIO DOC RIVIERA LIGURE DI PONENTE

PRODUCTION ZONE

Vineyards are located in Diano Castello (IM).

VARIETY

100% Vermentino

VINTAGE

2018

SEASONAL TREND

Optimum seasonal trend. Rigorous grapes thinning.

VINIFICATION

All the grapes are carefully hand-picked, de-stemmed and gently crushed. The must is fermented in contact with skins for 5 days. The fermentation is spontaneous. Battonage is weekly performed during 4 months, only with fine lees.

AGEING

5-6 months in stainless-steel tanks, at least 1 month in bottle.

AGEING POTENTIAL

On average 4-5 years.

APPEARANCE

Straw yellow, almost amber.

ON THE NOSE

Intense notes of almond and honey with a touch of dry apricot.

ON THE PALATE

Fresh, with a good body and length. The aromas are similar with the ones found in the nose, with dominance of dry fruits.

FOOD PAIRING

Tasty dishes, codfish, ligurian rabbit, and strong cheeses.

From a more and more globalized world perfect but equal wines have been born. This wine gives new emotions and instead represents a step back to the discovery of an "ancient" flavor but at the same time a "whim" to be mixed with friends.

