



## Elba bianco DOC

Elba Bianco DOC is an ideal representative of the island's typicality, straw yellow with a fragrance of Mediterranean scrub and white melon, an enveloping, vibrant and marine taste, with a long finish. Try it with fish dishes and cheeses.

### Blend

Procanico, Vermentino, Viognier, Ansonica

### Name

Elba Bianco DOC

### Soil type

Rocky, clay and sandy soil, originating from rock erosion and fluvial processes.

### Harvest period

Early to mid-September

### Harvest Method

Manual in ventilated crates

### Vinification

The grapes, selected on the plant, are de-stemmed and pumped into the press where they are briefly macerated; following a soft pressing, the free-run must is decanted cold into steel tanks, before being fermented in a controlled temperature between 16° and 20°C. There is no malolactic fermentation

### Refinement

The wine is refined "sur lies" in inox steel tanks until bottling

### Sensory Notes:

Straw yellow in color with greenish reflections, the bouquet offers clear hints of Mediterranean scrub and aromatic herbs, nutmeg with nuances of white melon and lime; the taste is sweet and vibrant, enveloping and sapid in the evolution, with long adorned with citrus caresses.

### Serving temperature

10°C

### Awards

2024 **Gambero Rosso**: 1 bicchiere

2024 **Doctor Wine**: 88/100

2024 **Winescritic**: 93/100

2023 **Winescritis**: 94/100

2023 **Bibenda**: 4 grappoli

2023 **Veronelli**: 86/100

2023 **Doctor Wine**: 90/100

2023 **Vitae**: 2 viti

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