



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

[View all awards](#)