

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 eveloping, 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 greeninsh reflections, the bouquet offers clear hints of Meditrranean 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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