



TENUTA
COLLE ALBERTI
DAL 1819

PANGEA

IGT

DESCRIPTION

Straw yellow in colour with glimpses of gold. On the nose it is intense and persistent with a range of aromas ranging from cedar to acacia honey, with notes of green tea and chamomile. On the palate you will find all the aromas above represented, starting off honey sweet with a citrus like cedar finish. A subtle acidity prolongs the taste in your mouth.

GRAPES

Malvasia 10%
Trebbiano 90%

SOIL TYPE

Alluvial sandy/clayey sediments

WINE PRODUCTION PROCESS

The grapes are harvested by hand and then subjected to a short pre-fermentation maceration on the skins. The must is then vinified in concrete vats where it is left to age for a period of time, followed by a final 3 month in bottle maturation.

SERVING TEMPERATURES

Between 10°C and 12°C

PAIRING

It is perfect for accompanying aperitifs, fresh starters, light soups and fish.

