

# VIRNA

## STO FUORI



### WINEMAKING

Soft pressure followed by a fermentation in stainless steel under a controlled temperature of 18/19°C.

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### REFINEMENT

The wine is left on the fine lees for about 6 months to reach more complexity, than it will be ready to be bottled in June.

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### TASTING NOTES

Yellow straw color with notes of broom flowers, pear aroma and crushed stones.. Fresh in the mouth, tasty with lovely touches of mineral and grapefruit. Tangy acidity keeps it fresh and bright. It's a perfect wine to pair with fish, white meat with aromatic herbs and cheese where it reaches its elegance and fragrance.



**GRAPES:** Timorasso

**VINE AGE:** Various plots

**ALTITUDE:** 1300 f.a.s.l.

**EXPOSURE:** East

**SOIL:** Calcareous soil rich of white marl