

**Azienda agricola Ceralti**

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**LILLARAE IGT BIANCO BIO ORGANIC**

**HARVEST** : first week of september

**GRAPE TYPE** : 50% Viogner, 30% Incrocio manzoni, 20 Gewurz Traminer

**VINEYARD AND SOIL CHARACTERISTICS**

Area : 0,5 ha.

Terroir: Cerret, strada di Lamentano

Exposition : north-south

Soil: sandy soil, aproximatly 1,5 km far from the see in podere Cerreta

Growing style: double-cordon

Plant density: 6000 plants /ha

Yield per hectare: 70 q.li

**VINIFICATION :**

Manually harvested.

Criomaceration, smooth pressature.

Fermentation with controlled temperature in steel wine vats for about 15 days.

Aging sur lie in tonneaux(500 liters) for 6months.

Malolactic fermentation

Elevage in bottle for 6 months

**WINE CHARACTERISTICS:**

Colour : Straw coloured yellow with gold reflections

Aroma : fruity, tropical with orange fruits notes. Intense, persistent, spices.

Flavour : well balanced, with an intense aftertaste of butter and passion fruit notes.

Alcohol content: 13,5

Temperature of serve: 12°C

