

VISAMORIS – Pigato DOC Verum



Type: White wine

Region: Liguria

Area: Imperia (IM)

Vineyards: Pigato

Vinification: Fermented with indigenous yeasts on the skins with 20% of the whole bunch for about 7 days. It isn't filtered and clarified. Aging in bottle for at least 6 months.

Description: Straw yellow color.

Perfume: Aromatic herbs and hints of the Mediterranean scrub, with finale notes of yellow fruit.

Taste: Rich and enveloping, with final notes of almond.

Combination: Fish first courses, grilled fish second courses.

Serving temperature: 8°/10°