



Riflessi White *Circeo D.o.c. White*

Vine variety: 100% Muscat of Terracina.

Proof: 12% vol. 12,50.

First year of production: 1997.

Average bottles production: 60.000

Yield per hectare: about 120 quintal maximum, yield in wine: 70% maximum.

VINEYARDS:

Grapes geographic position: Terracina and Sabaudia territory, far from sea 7-12 km.

Soil: mainly sandy.

Exposure and microclimate: mild and aired climate typical of the Circeo area.

Wine training system: Tendone and Filare system with a density of 2500 to 5000 plants per hectare.

GRAPE HARVEST:

Second and third decade of September, manual harvest.

VINIFICATION, RIPENING, REFINEMENT:

Delicate wine pressing, the must ferments at a specific temperature of 16/18°C in this way it can maintain the olfactory elegance and refinement. At the end of the fermentation the wine stands in steel tanks. Finally there is the bottling and the wine, before to be sold, rests for a month to improve itself.

ORGANOLEPTIC PROFILE:

Color: straw yellow.

Fragrance: delicate, elegant with floral and tropical fruits hints.

Taste: dry, good structure, lively, sapid with a refined aftertaste.

COUPLING:

Perfect to go with all fish courses, seafood mixture, spaghetti with clams, risotti, it's also proper to go with white meat courses.

To serve fresh at 8-10°C. it's also an excellent aperitif.