



RIUNITE White Sangria

Area of Production:

Select Italian Viticultural areas.

Soil:

Deep medium mixture.

Grape Varieties:

Trebbiano, Garganega.

Production Technique:

Grapes are harvested, soft pressed, and macerated with skins on for 48 hours. The juice is then racked off from the skins and seeds, and placed in stainless steel tanks for fermentation. Orange juice and natural flavors are added before isobaric bottling.

Characteristics:

Color: Brilliant light gold.

Bouquet: Fresh and fruity with some sweetness, balanced by citrus aromas.

Taste: Soft, round and lightly spicy, with notes of citrus fruit and white peaches.

Alcohol Content: 7%.

Total Acidity: 5 g/l.

Residual Sugar: 75 g/l.

Excellent as an aperitif, it also pairs wonderfully with BBQ and spicy dishes.