




TENIMENTI
GRIECO

SETTENODI BIANCO VIVACE 2025

Citrus and exotic fruits, understated sparkle and moderate alcohol content are the essential characteristics of the SetteNodi range: fresh, lively wines for convivial carefree summer entertaining.

Production area: San Martino in Pensilis (CB)

Surface area planted to vine: 2 ha

Grape varieties: Chardonnay 90%, other white berry varieties 10%

Soil type: Medium textured mineral-rich

Altitude: 150 m s.l.m.

Planting year: 1995

Harvest period: Mid August

Vine density per hectare: 1.600

Growing system: Guyot

Yield per vine: 3 Kg

First harvest: 1999

The vinification

Manual harvesting with selection of grapes. Soft pressing and selection of the different portions of must. Static clarification, separation of sediments and inoculation with selected yeast. Alcoholic fermentation at 15°C. Aged in stainless steel for around 4 months. Secondary fermentation process in autoclaves for about 30 days (foam removal) and bottling in March.

The wine

Brilliant straw yellow. On the nose it is delicate and elegant, with perfumed fruity, floral notes and light hints of bergamot. A dry and clean taste and a good acidity with a lively and persistent perlage.

Serving combinations

Sea food, shellfish, fish-fry, canapé.

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75cl

Alcool
% Vol
11%

Temperatura
consigliata
6° C