

# Catuv' Bianco

#### White Wine



### **Grape Variety**

Malvasia 80% and 20% da Greco Bianco and Moscatello (Native)

Grapes are harvested when ripe, crushed and pres-



# Production Area

Verbicaro vineyards (Calabria)

# **Alcoholic Title**

14.5%



### **Serving Temperature**

It is recommended to be served at a temperature of 10°-12°



# **Sensory Analysis**

Good structure fresh lingering taste giving off hints of flowers and ripe yellow-fleshed fruit, amber color.



# **Pairings**

It pairs with typical shellfish dishes, salmon, swordfish and battered cod, cured meats, fresh and semi-mature cheeses, to delight the palate with the more evolved hints it releases with time.



### Refinement

Aged in steel for 10-12 months and matured in bottle.