



## Costa d'Amalfi Tramonti Bianco Colle Santa Marina Controlled Denomination of Origin

**Production zone:** Municipality of Tramonti, vertical trellis vineyards with guyot pruning, implanted in the village of Capitignano on Santa Marina hill.

**Vineyard:** Main exposure at noon, with altimetry between 460 and 575 m / sea level, with loamy soil, prevalence of detrital fraction over pyroclastic (pumice).

**Grapes:** Falanghina 40% and Biancolella 20%, Ginestra and Pepella 40%.

**Alcohol level:** 14%.

**Maturation:** Manual harvest with careful selection in the vineyard, delicate de-stemming and cold maceration for 12 hours, before moving on to pressing. Fermentation with selected yeasts at controlled temperatures for 15/20 days. The fermentation takes place in steel tanks and partly in small 500-liter tonnaux.

**Tasting notes:** It has a warm straw yellow color with golden reflections, offers to the nose a pleasant range of aromas of ripe fruit such as dried figs and dehydrated apricots, mineral and floral notes, honey. On the palate it is soft, warm and supported by an elegant and fine acidity. The retro olfactory sensations are persistent and intense.

**Suggested pairings:** It goes well with seasoned dairy products produced in the Lattari mountains. Also pleasant on fish-based dishes, especially with shellfish.

**To be served:** Temperature between 8° – 10° C.

**Bottle:** 750 ml.