



Suveraiia**Wines**

# Nocchianello Spiga di Grano



**Monteregio di Massa Marittima  
Controlled Designation of Origin**

Altitude: 70 meters

Exposure: south west

Breeding system: Guyot

Density: 4000 stumps/ha

Grape harvest: manual in boxes

Vinification: in white, at a controlled temperature of 16°.

Fermentation: in amphora of imprunetina terracotta

800 lt - unfiltered

Refining: in amphora with partial maceration on the skins for 6 months

Production: 1000 numbered bottles

Sizes: Lt 0.75

Alcohol content: 12.5% vol. Serving method: serve at 12° C.

Store lying down at a temperature of 16° C.

Tasting notes:

wine characterized by floral hints of hawthorn, lemon and honey. The taste is savory, fresh and with good persistence. It goes well with fish dishes, shellfish and medium-aged cheeses.

Serve at a temperature of 14° C.