



# IL CONTE VILLA PRANDONE



## NAVICCHIO

**Alcohol content:** 13,0%

**Area of production:** Vineyards of Monteprandone hills – Ascoli Piceno – Marche

**Grapes:** Selection of Pecorino white autochthonous grapes

**Yield (grapes per hectare):** 70 quintals

**Plant breeding system:** Espalier - Guyot

**Soil composition:** Medium consistency with streaks of clay

**Vinification and production system:** Soft pressing of the grapes, short skin maceration, immediate separation of the must. Vinification and ageing in concrete tanks and amphoras

**Organoleptic description:** Bright yellow colour with golden tints. The bouquet is fruity, ample and marked, intense and complex scents that recall citrus fruit, spices, candied fruit and bread crust. Full and aromatic with a very balanced flavor. Elegant and persistent notes of spices.

**Preservation:** Store in a fresh, dry and dark place. A wine intended to be drunk within 5-8 years of the vintage

**Serving temperature:** To be served cold at 10-12° C

**Gastronomic suggestions:** A wine that goes perfectly with elaborate seafood dishes and poultry of all types, flavored with herbs