





GGG -Bianco del Sillaro

 **Format**
75cl bottle

 **Type of Wine**
Still White Wine

 **Visual exam**
Intense yellow color and lively amber

 **Olfactory examination**
Aromas of peach apricot honey

 **Gustatory examination**
The sweet is only an initial sensation because it is carried away by the freshness and all the aromas that are smelled on the nose you can feel them in the mouth

Full Name:	GGG
Name:	Bianco del Sillaro
Vintage:	2019
Grape variety:	Romagnolo autochthonous white
Training system:	Flipped
Plant Density	2500 / ha
Annual Production:	4000 bottles
Alcohol content:	15% VOL
Total Acidity:	6.5 g/l
Sugar residue:	3.8 g/l
Serving temperature:	Optimal at 14-16 °C

Vinification method

The grapes are harvested manually in the first ten days of September, when the grapes are completely ripe.

Once the grapes have been pressed, the must is left to macerate in contact with the skins for 5 days, and then passed in concrete barrels for another 15 months.

It is then bottled and left to age for another 8 months

Characteristics Land and Vineyard

The vineyard from which we derive GGG was planted 37 years ago and is located in Imola in the province of Bologna.

Located on the Imola hills, more precisely in the Fondo Bellaria farm, it is characterized by a loamy and clayey soil located 150 meters above the sea level, with south-east exposure

Gastronomic combinations

The characteristics of GGG make it a wine suitable for delicate dishes, such as fish dishes or white meat dishes.