



TENUTA  
MARTINELLI

## ÈTÈ SEBINO IGT WHITE WINE

### GRAPES:

Chardonnay and Yellow Moscato

### VINIFICATION:

Perfectly ripe and hand-harvested grapes are softly pressed. A low and controlled temperature fermentation guarantees a slow fermentation, obtaining olfactory freshness. After that, wine matures throughout the winter on fine lees. Bottling takes place in spring.

### COLOR:

Intense straw yellow with well-marked green notes which give a freshness sensation.

### PERFUME:

Fine with intense fruit aromas, white flowers and white pulp fruit.

### TASTE:

Acidity and freshness as first impression. Good structure, long and savory. The acidic freshness invites you to drink.

### PAIRING:

A purely summer wine for aperitif and raw fish dishes. Good pairing also with nettle risotto and grilled white meat.

ALCOHOL: 12°

SERVICE TEMPERATURE: 11C

