



A-MORS
Fleurtaï, Soreli e Sauvignon Kretos

Production area: our vineyards in province of Treviso (Veneto)

Ripening: between mid-august and late-august

Vine training technique: Geneva Double Curtain and Spurred Cordon

Plants density: 4000 plants per hectare

Soil composition: loose, pebbly, calcareous

Vinification: After the harvest, the grapes are placed in stainless steel tanks for 12 - 36 days at a controlled temperature of 10 - 12°C in order to extract from the skins the greatest quantity of typical components of the aroma. After separating must and skins, the fermentation with selected yeasts follows at a temperature of 16 °C for circa 15 days. The wine is then set to refinement for some months in steel basins before sale.

Description: Wine produced by fungus resistant grape varieties. Blend of Fleurtaï, Soreli e Sauvignon Kretos grapes. Straw yellow with greenish hue. A clean bouquet of white flowers, boxwood, jasmine flowers, passion fruit and flavours of citrus. On the palate it displays a generous mineral content, good freshness and intense aromas.

Alcoholic volume: 13 % vol.

Sugar: 6 gr. lt.

Acidity: 6 gr. lt.

Food pairings: cream or soup of vegetables, perfect with pasta al pesto; to be pair with shellfish, ceviche dish and carpaccio of fish to ensure a perfect match. To be served at a temperature of 10-12 °C.

Conservation: to be kept in fresh places at a temperature of 12-16 °C, far from light, avoiding to store it long time in refrigerator.



Monde Selection Bruxelles
Gold medal



PIWI Wine Award
Gold medal



Decanter WW Award
Bronze medal