

LA BAIÀ

TYPE

White wine - Marche Igt

GRAPE VARIETY

Sauvignon 100%

FIRST HARVEST

2011

VINEYARD

"Della Creta" north-east exposure

GRAPE YEALD FOR PLANT

1,5 kg of grape

ANNUAL PRODUCTION

2.500 bottles

ALCOOL

12,5% vol

HARVEST

Manual, last week of August

FERMENTATION AND AGEING

Cryomaceration for 8 hours at 6°C. Soft pressing with static decantation of the Must. Temperature controlled fermentation. Aging on noble lees for 3 months.



NOTE

This is a fresh, vintage wine with good structure, offering floral notes of lime blossom and honey. These are followed by hints of yellow plum and avocado. On the palate, it is characterised by savoury notes and a smooth texture, with a finish featuring hints of honeyed night. A wine best enjoyed in the period between one harvest and the next. From Sauvignon grapes, notes of Mediterranean scrub, scents of lime, yellow plum apple and honey.

PAIRINGS

Seafood and fish from the Adriatic (fried), raw and roasted seasonal vegetables. White meats, cheeses: pecorino and blue cheeses.

SERVING TEMPERATURE

10-12°C

CONSERVATION

Always store the bottle in a cool, dark, dry place, away from significant temperature fluctuations.



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