



PODERNUOVO
A PALAZZONE
DI GIOVANNI BULGARI

NicoLeo



VDT

Grapes: Grechetto & Chardonnay

Size: 4 hectares

Training System: Guyot

Soil: Pebbly, sandy skeleton and fossil shells

Production: 60 Ql per hectare

Wine making process: Soft pressing of the grape bunches, static sedimentation at controlled temperature (5° - 6°) in stainless steel basins.

The 80% of the wine lots do the alcoholic fermentation for 10 days at controlled temperature (14°) in stainless steel basins; the remaining 20% of the wine lots do the alcoholic fermentation in barrique, for 10 days at controlled temperature (18° - 20°), and batonnage from 6 to 8 months in barrique, blending and bottling.

TASTING NOTE:

NicoLeo has a shiny yellow colour, medium body. The nose perceives notes of citric fruits, fresh almond, and honey hints. The palate perceives an elegant buttery sensation, well balanced with sourness and sapidity.

Drinking window: +7 years