DOLCE BIANCU

SWEET WHITE

DPO
Vin De France

VINTAGE
N.M

GRAPE VARIETY
100 % Muscat Petit Grain

SOIL
Ancient alluvial soils with rounded pebbles

HARVEST
Hand-harvested grapes at 23° potential alcohol

VINIFICATION
48-hour skin maceration before pressing.
Spontaneous fermentation in stainless steel tanks
Natural stop of fermentation at 12% alcohol (200g/L residual sugar)

AGEING
Aged for 5 months in stainless-steel tanks

SERVING TEMPERATURE
10 - 12 °C

PAIRING
Apricot tart, caramelized apple pie, salted caramel tiramisu with lemon zest, fresh mango crumble, and soft cheeses

CERTIFICATION
Certified Organic by Ecocert
Grapes from Demeter-certified biodynamic agriculture

CULOMBU