



# WHITE

## VIGNETI DELLE DOLOMITI IGP

### LE SELEZIONI VICTORIAE



#### VINEYARD AREA

Grapes belonging to the Bronner and Chardonnay varieties are used: the first variety is found in the experimental vineyard on the top of our winery, while the second comes from organic vineyards in the Val di Gresta area.



#### METHOD

After the destemming process, grapes undergo alcoholic fermentation in amphorae. There they rest, together with grape skins, for a period of time ranging from 5 to 9 months.

Once the wine achieves an harmonic balance, it is separated from marcs. After a short period of time it is bottled and let to refine in the bottle for at least 4 months.



#### FEATURES

The wine has a deep yellow color (orange wine) with golden hues and an intense, persistent aroma. Its savory and structure features are reflected on the palate, thanks to a long maceration. It features a long, slightly tannic aftertaste.



#### PAIRINGS

Recommended food pairings are savory and slightly spicy cheese or oily fish.



The wine should be served at a temperature of 15 degrees and opened at least an hour before



consuming. Alcohol content 13,00%

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