

## Vino da stramature "Egle"



**Grape Variety** : White aromatic grape variety  
**Domain** : Azienda Vitivinicola Blengio di Reale Daniele  
**Type of Soil** : Calcareous  
**Density of Planting** : 4000 Vines/ha  
**Age of Vines** : 20/30 years  
**Yield** : around 1kg/stock  
**Features** : 9 % alcohol, contains SO2

**Cultivation method** : "Guyot" short

**Grape variety characteristics**: In this variety the grapes grow in cylinder-shaped, compact bunches with smaller side clusters. The berries are golden yellow. The foliage is green, but it becomes golden yellow in October. Harvest in the second half of October.

**Winemaking** : After thinning, the grapes are left overripe until the second half of October. The must, extracted by soft pressing of the grapes with a pneumatic « bladder » press, starts a slow fermentation that stops naturally before exhausting all sugar's.

**The Colour** : intense golden yellow

**The Bouquet**: intense and complex of dried flowers and dried fruit.

**The Taste** : Sweet and aromatic, harmonious, honey flavoured with hints of peach and apricot

**Serving Suggestions** : soft gorgonzola and croutons with lard and honey. Dark chocolate.

**Aging Capacity** : 2 or 3 years

**Total acidity**: 6,0 g/L

**Residual sugars**: 220 g/L