



CANTINE ROGIOTTO

Fior di Luce

Produced in purity with the only autochthonous white grape authorized by the production disciplinary.

It is obtained from the cultivation of the highest white grape vineyard in the Novara hills area, where the rocky terrain and the strong temperature variations between day and night make the production limited but of absolute excellence.

It will be able to give particular satisfaction to the more patient after a few years of aging in the bottle.

NAME:Colline Novaresi DOC White

VINES:100% autochthonous white grape

VINEYARDS:

- **Location:**Boca, locality Motto Costazzone - Trantaparghi

- **Farming system:**Guyot, density 4000 vines/HA

- **Altitude:**430 - 510 meters above sea level

- **Exposure:**SOUTH

- **Ground:**high hills, porphyry of volcanic origin, gravelly, sandy with rock outcrops

HARVEST:by hand, in crates, mid-September

MACERATION:no

FERMENTATION:with selected yeasts, in stainless steel tanks at a controlled temperature for 30 days

MALOLACTIC:no

AGING:in stainless steel tanks on its noble lees with repeated battonage, then in the bottle.

AGING POTENTIAL:5 years

AVAILABLE FORMATS:0.75l

TASTING NOTES:

the color is straw yellow with golden reflections.

The scent is fresh, fine and slightly herbaceous, with intense hints of hay and wild white mountain flowers. On the palate it has a remarkable structure, harmonious, with fruity citrus scents accompanied by elegant mineral notes.

PAIRINGS:

excellent as an aperitif, it accompanies all fish and white meat courses.

Serve at a temperature of 10 - 12°C

