

# INFINITUM



A blend created by our hands using vines grown on the coast. The color is a beautiful straw yellow with pleasant golden reflections.

The aromas vary from ripe yellow-fleshed fruit to iodized notes, for the great proximity to the sea. The scents return to the palate, satisfying the taste with a fresh flavor. Ideal in combination with seafood and shellfish appetizers, sushi and tempura, hard cheeses and battered vegetables.

**Varietal:** Vermentino 50%, Moscato 40%, Bellone 10%

**Location:** Aprilia (Lt)

**Vineyard surface:** about 5 hectares

**Vineyard altitude:** about 150 m s.l.m.

**Type of soil :** volcanic, rich in skeleton and mineral elements.

**Row of the vineyard:** Guyot espalier

**Density:** 4,333 vines per hectare

**Production per hectare:** 98.000 kg

**Soil yield:** 60%

**Harvest time:** mid-August, early September

**Type of selection:** by hand in crates

**Vinification:** with short cryomaceration of the grapes, soft pressing and pressing, followed by static clarification of the must. Alcoholic fermentation in steel with controlled temperature

Malolactic fermentation not carried out

Finishing method, batonnage in steel for at least 2 months, then in the bottle before being put on the market.

**Temperature of service:** 8/12°C.

**Vol** 13%

