

Chirone

MARCHE WHITE I.G.T.



Sensory profile

of fresh taste and joyful to the palate, it is harmonious, fruity, fragrant, predominantly fresh



Grape varieties

Pecorino, Maceratino and Sauvignon Blanc



Plot

argillaceous



Cultivation

Guyot



Vinification

for white wine, temperature controlled at 18°C



Maturation

in stainless steel for at least 6 months



Fining

for at least 3 months in bottles



Serve

8° - 10° C



Goes with

aperitif, shellfish, pasta dishes and fresh cheeses

