

Inizia white 2020



Ranking : **Vin de France**
Viticulture : **Certified organic by Ecocert**
Production : **3 200 bottles**



Origine of the harvest

Grapes harvested in Borgo Castellarese.

Mode de vinification

Cofermentation of Biancu Gentile, Riminese, Genovese and Vermentinu.

Hand picked and transported in 10 kg crates.

Grapes transported by refrigerated truck to the domaine. Direct press. Indigenous yeasts.

Aging

Fermentation and aging in stainless steel vats.

Borgo Castellarese

The vineyard of the eastern coast is located on alluvial soils, on the flank of a mountain and facing the sea.

Tasting note

Golden color. Expressive, greedy, spicy nose. Smooth, ample palate, underlined by a light and flavorful finish. The Bianco Gentile brings a pastry note balanced by the nervousness of the Riminese and structured by the firmness of the Genovese, the Vermentinu making the link between the different grape varieties.

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