



LA SBERCIA

SINEMURI WHITE

VINTAGE STILL
WHITE WINE

Grape: Sinemuri has no limits: it is obtained from a blend of native and international grapes grown in the most suitable terroirs of the Municipalities of Borgoratto Mormorolo and Borgo Priolo, two Apennine villages within the territory of the Four Regions, where Lombardy, Piedmont, Emilia and Liguria converge.

Denomination: White Wine

Organoleptic properties:

Color: bright straw yellow with greenish reflections.

Fragrance: fresh, with an elegant and refined aromatic profile. You can distinguish the pineapple, the typical hint of peach and lychee, while the floral notes mainly reveal broom, acacia and jasmine scents.

Taste: soft, fragrant and savory.

Alcohol content: 12 % vol

Food pairings: Very versatile, it goes well with aperitifs and appetizers, fish dishes such as cod, carp with olives, and white meats; excellent with young cheese.

Service temperature: 6 - 8°C