



ENIO OTTAVIANI
VINI E VIGNETTI

WHITE STRATI

ROMAGNA PAGADEBIT D.O.P.

AWARDS



92 PTS.

JAMESUCKLING.COM



GRAPE VARIETY

Pagadebit-Bombino Bianco



BOUQUET

fruity floral fragrance with notes of aromatic herbs and white fruit pulp



COLOR

straw yellow with green highlights



TASTE

dry mineral, fruity and medium-bodied, persistent



ALCOHOL CONTENT

vol. 12,50%



PAIRING FOOD

fish crudité, sushi, soft cheeses, fried squids



SERVING TEMPERATURE

10/12° C



FERMENTATION VATS

concrete



AGING

concrete



EXPOSURE

South, south-east



LOCATION

San Clemente - Rimini



SOIL

soft-clay, cobbles



ALTITUDE

40-60m. above the sea level



CLOSURE

Stelvin



HARVESTING

manual



6 bottles of 0,75lt.

www.enioottaviani.it