



## Bravo Wine Imports

### Alpi Retiche Opul Bianco IGT



**Type:** White still

**Classification:** IGT Alpi Retiche

**Region:** Lombardy

**Grape varieties:** Pinot Bianco, Pignola Valtellinese, Rossola Nera

**Origin:** Tirano (SO)

**Harvest:** At the beginning of September, the Pinot grape reaches the cellar, which is harvested in platinum.

**Vinification:** The grapes stay for 5-7 days in a cold room to allow the pressing of the grapes well cold. Soft pressing follows and the must obtained passes, while still cold, into the tank to decant the heavy waste. After racking, partly in oak casks and barriques, the fermentation begins and continues slowly and regularly at low temperature. At the end of September, the Rossola and Pignola grapes are harvested; they are pressed and pressed gently, so as not to tear the skins and to have a transparent must. Only after the start of fermentation of this must is the assembly with the Pinot and waiting for the completion of fermentation. This is followed by decanting and clarification until bottling in late spring.

**Alcohol content:** 12.50% by volume

**Pairing:** It can be an aperitif wine but also an ideal accompaniment to appetizers and fish.

## Bravo Wine Imports

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