



BRAVO WINE IMPORTING & DISTRIBUTING

Lo Noi Del Sac Blanc de Noirs 6/170220



Clay soil

Directly pressed after harvest, spontaneous fermentation for 25 days in stainless steel vats under low temperature between 17-19°C, spontaneous malolactic fermentation, natural stabilization without filtering, no use of active carbon.

Merlot (Blanc de Noirs)

Intense aroma of white fruit such as melon, floral and honey-like flavors with a citric touch.

Fleshy white wine with light refreshing hints of peach and apricot. Unique wine with a long aftertaste.

Bravo Wine Importing & Distributing

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