



HELLYSIUM



COLOR

WHITE WINE STRAW-COLOURED TO YELLOW



SENSORY PROFILE

FRESH AND STRONG TO THE PALATE;
HARMONIOUS, FRUITY AND FRAGRANT



GRAPE VARIETIES

100% PECORINO



ALCOHOL

13,5°



PLOT

ARGILLACEOUS



CULTIVATION

GUYOT



VINIFICATION

TEMPERATURE CONTROLLED AT 26°C



MATURATION

IN STAINLESS STEEL FOR 7 MONTHS



FINING

3 MONTHS IN BOTTLES



BEST SERVED

AT 10° C



GOES WITH

FISH DISHES, PASTA DISHES WITH WHITE SAUCES,
CREPES

