



LA PISTONA

ITALIAN WINE ART



## Sofi

### COLLI DI FAENZA DOC WHITE

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*Chardonnay 60%*  
*Sauvignon blanc 40%*  
*13% vol*

The vinification of one third of the product takes place in barriques of French oak for six months. This part is then blended with the rest for twelve months of ageing in stainless steel vats with constant stirring of the lees, followed by bottling and additional ageing for at least six months.

Pale yellow colour, elegant, intense and persistent bouquet with primary hints of tropical and citrus fruits, secondary notes of butter and tobacco. Smooth, warm, persistent taste with a woody aftertaste.

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#### La Pistona

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