

# ROVELLOTTI

VITICOLTORI IN GHEMME



IL CRICCONE  
VITIGNO INNOMINABILE  
COLLINE NOVARESIS D.O.C. BIANCO

## *Tasting notes*

**Colour:** pale-straw yellow with greenish reflections.

**Nose:** complex with hints of hay, rue grass and white fruits.

**Flavour:** dry, refined and elegant body, with white fruit notes.

**Suggested food pairing:** very versatile from aperitif through to fish-based and medium weight dishes.

**Recommended serving temperature:** 6-8°C.

## IL CRICCONE

## *Grape and vinification*

**Varietal:** Vitigno Innominabile 100%.

**Yield per acre:** 2,600 kg.

**Vinification process:** temperature-controlled fermentation of the must without the grape skins, low temperature settling.

**Refining:** 4/6 months in steel tanks, bâtonnage, completed in the bottle.

**Longevity:** it is better enjoyed as a young wine within the first 12/24 months after the harvest.