BALDASSARRI



IGT UMBRIA - GRANDE ALONE

Organoleptic Test

Blend: 25% Grechetto, 25% Chardonnay, 25% Viognier, 25% Incrocio Manzoni.
Appareance: Clear, limpid.
Colour: Deep straw yellow, with greenish highlights.
Scent: Baldassarri Winery's Grande Alone is characterized by a balance in the aromas of primary and fermentation flavors, well blended. The main notes are of banana, pineapple, pear, apple and musk, typical descriptors of the variety present. Also present in the background is the scent imparted to it by the wood: soft toast, hazelnut, dried fruit.
Flavor: It has a fairly soft impact, due to the fact that although it is dry it is moderately acidic, has a dry flavor and a high alcohol content that gives balance, highlighting in the mouth a remarkable structure and softness of flavor.
Production: Harvesting is done in perforated boxes of KG15 cad. The grapes are destemmed and undergo a soft pressing here its selection of the different fractions of must takes place. The must is clarified and the bottoms are separated. Selected yeasts are added. Alcoholic fermentation that is thermocontrolled lasts about ten days. Aging is done in barriques for four months. The wine is cold tartarically stabilized during the month of March. Then the wine is blended and bottled.
Food Pairings: Grande Alone is a classic variety that goes well with soups, white meats and fish; it can also be used in many pasta and rice dishes.

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