

White Wines **TENUTA NERI**

3 ARCHI Romagna Pagadebit DOP



Specifications

NAME: 3 Archi

DENOMINATION: Romagna Pagadebit DOP

YEAR: 2018

ALC. VOL.: 12 %

GRAPE VARIETY: Bombino bianco 100%

PRODUCTION AREA: Carpineta di Cesena (m.240 slm)

SOIL: sand 22%, silt 44%, clay 34%

GRAPE YELD: Max 70 %

CULTIVATION SYSTEM: Spurred cordon

RIPENING: Inox steel tanks

ORGANOLEPTICAL CHARACTERISTIC

Color: straw yellow.

Bouquet & Aroma: the nose reveals hints of tropical fruits, fresh white flowers and references to fresh fruit, which are found also to the taste; remarkable freshness, tinged with elegant mineral notes with almond finish.

PAIRING: Perfect to accompany appetizers, octopus and potato salad, pasta and seafood, sauteèd courgettes and aperitif.

SERVING TEMPERATURE: 12 ° C

NOTES: “The name of this wine recalls the structure of our farmhouse, which we also repeated graphically in the company logo”, Giovanni & Valeria Neri.

The wine “Pagadebit” is derived by the vinification of a grape called Bombino Bianco; the unusual name is a local dialect word and it means “to pay off debts”.

Residuo zero®: zero residual (i.e. free of residual products due to chemical pesticide treatments).