

# MAULET

**Type**

White

**Cultivation System**

Renewed vine-shoot (Guyot), grass regeneration,  
limited organic fertilization

**Production Parameters**

Maximum production 10.000 Kg /ha  
Harvesting selection  
Brief but intense and riveting maceration  
Controlled temperature fermentation

**Analytical Parameters**

Natural min. alcohol content 12,5% vol.

**Organoleptic Characteristics**

Dark straw yellow with golden reflections, floral fragrance, fresh but complex, good taste and persistent to the nose. Richness and remarkable taste-olfactory persistence

**Aging Period**

1 -2 years

**Serving Temperature**

10° C

**Suggestion**

Perfect with fish hors d'oeuvres, and ideal throughout the meal

