

BRIGAN TELLO



Grapes are crushed and soft-pressed. The resulting juice is fermented for 15-20 days at controlled temperature in stainless steel tanks.

The wine is then stored at 18-20°C in stainless steel tanks until bottling. Large and fresh bouquet with apple notes. On the palate it is clean and fresh with typical mineral taste. Ideal as an aperitif and with any fish courses.

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