

FAUSTINO VII VERDEJO

Description

Clean, bright. Intense yellow colour with green iridescence on the rims. On the nose, Verdejo in its purest form. Vegetal aromas (fennel, hay) and white flowers (orange blossom). Subtle citrus notes appear in the background. On the palate, a fruity touch. Very well integrated acidity. White wine with volume on the palate. Homogeneous, balanced. Medium finish. Vegetal and floral hints.

Pasta with basil, béchamel, cheese. Chicken casserole or roast. Vegetable lasagna, pizza, mild grilled fish. Braised or tempura vegetables.

Issues



White Verdejo



10 hours of cold maceration and fermentation at 16°C.



75 cl.

