



SYLVANER

AURORA

By Marco Donati

AREA OF PRODUCTION

From grapes grown on the sunny hills of "Terlago" estate in Trentino, near the lake of Garda

GRAPE VARIETY

100% SYLVANER

VINIFICATION

Soft pressing of the clusters, temperature-controlled fermentation, maturation in stainless steel tanks until bottled

ORGANOLEPTIC CHARACTERISTICS

COLOUR: straw yellow sometimes with greenish tinges

AROMA: typically fruity, pleasant, delicate, aromatic

TASTE: dry, fresh, sapid with balanced structure

ALCHOL CONTENT: 13.5% VOL

SERVING TEMPERATURE

Serve at 10°-12°C

MATCHING WITH FOOD

Due to his elegance and structure is suitable for various combinations from cheese and smoked hams, soups and risotto, stewed poultry to small sea-fish delicacies

CONSERVATION AND LASTING

Pleasantly drunk in the year

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