

# Rocaventa

CILENTO BIANCO DOP

**Grapes:**

Fiano 65% Trebbiano 20% White Malvasia 15%

**Provenance:**

Vineyard in Agropoli

Exposure: South, South-West

**Processing:**

The grapes, manually harvested, are carefully selected in the vineyard and immediately started to crush.

Fermentation is in stainless steel tanks at a controlled temperature.

**Refining:**

In steel for 4 months

**Aging:**

2 months in bottle

**Color:**

Straw yellow with golden reflections

**Bouquet:**

Delicate, floral, with hints of citrus

**Taste:**

Soft persistent, well structured, matures well over time

**Service temperatures:**

10 - 12° C / 50 - 54° F

**Serving suggestions:**

Fish, white meats and creamy cheese

  
VITICOLTORI  
**POLITO**

**AZIENDA VITIVINICOLA CARLO POLITO**

Malagenia Street, 19 - Locality Mattine - 84043 Agropoli (SA)

C.F.: PLTCRL85E21A717P - P.I. 05171030652

Tel. e Fax : 0974.1987052 - E-mail: [info@polittoviticoltori.com](mailto:info@polittoviticoltori.com)

Web site: [www.polittoviticoltori.com](http://www.polittoviticoltori.com)



Cantina Polito



Cantina\_Polito