

ALOIS

PALLAGRELLO CAIATÌ



A savory wine, displaying blanched almond, beeswax and underbrush notes with moderate star fruit and melon. Grapefruit notes on the long finish.

Color: White

Grapes: 100% Pallagrello Bianco

Soil: Pozzolana and volcanic

Age of Vines: 13 Years Old

Altitude: 280m/above sea level

Aspect: North East

Training System: Guyot

Yield per HI/Ha: 80 HI/Ha

Fermentation: on the lees for 30 days and malolactic in stainless Steel Tanks

Aging: 4 months in bottle

Production: 2,500 Cases

Sustainably Produced ☺

Represented by Soilair Selection

[Seventy.com/aloiscaiati](https://seventy.com/aloiscaiati)