



Vv White

New Generation
2024

The cuvée of Chardonnay and Goldmuskateller appears in a rich straw yellow with light green reflections in the glass.

On the nose, the full bouquet of passion fruit, lychee and pineapple is immediately captivating, accompanied by a delicate muscat aroma.

This play of aromas continues on the palate with a juicy, fresh and animating finish.

TRENDY

DETAILS



FARMING: organic



VINIFICATION: Fermented in stainless steel tanks. Aged on fine lees for 5 months



ALCOHOL: 12.5%

SERVING TEMPERATURE: 8-10°C

DRINKING TEMPERATURE: 8-10°C

ACIDITY: 5.4 g/l

RESIDUAL SUGAR: 1.1 g/l



RECOMMENDED WITH: Summer dishes, Barbecue, Asian dishes



BEARING POTENTIAL: 3 years



CONTAINS SULFITE