



Matilè White

Category: [Matile Line](#).

Of a pale straw color, this wine is bright and lively, pleasantly fruity. Excellent with fried vegetables and seafood entrees summer.

First year of production	1999
Varietal composition	Trebbiano, Grechetto, Sauvignon
Exposure and altitude	Predominantly facing southeast
Soil composition	Marine sand or volcanic named Matili
Cultivation system	Guyot and spurred cordon over 3300 vines per hectare
Average age of productive vines	10 years
Yield per hectare	12000 Kg
Time of harvest	At the end of September
Fermentation temperature	A controlled temperature of 15°C
Duration of fermentation	Two weeks
Malolactic fermentation	Not carried out
Mode and duration of ageing	At least two months in the bottle
Serving temperature	10-12°C
Points Cardeto Fidaťj	2