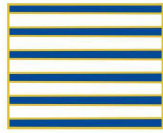


# “Otium” - Vino Bianco

Tenuta  Tenaglia

OTIUM



**Grape variety:** Semillon, Chardonnay

**Training system:** espalier with short Guyot pruning

**Soil characteristics:** clayey and marly soils

**Geological zone:** hilly area at 400-450 m. above sea level. Vineyards facing south-east

**Yield per hectare:** 70 q

**Harvest period:** end of August, beginning of September

**Vinification:** in white with soft pressing. Fermentation takes place at controlled temperature

**Refining:** in stainless steel tanks, then in bottles for a few months before the sale

**Organoleptic profile:** bright yellow in color, at the nose reveals predominantly rich fruity notes. On the palate is fresh, well-structured and soft.

**Serving temperature:** ideally at 11°-12°C

**Serving suggestions:** it goes well with fish dishes, shellfish and white meat. Excellent also as an aperitif wine.

