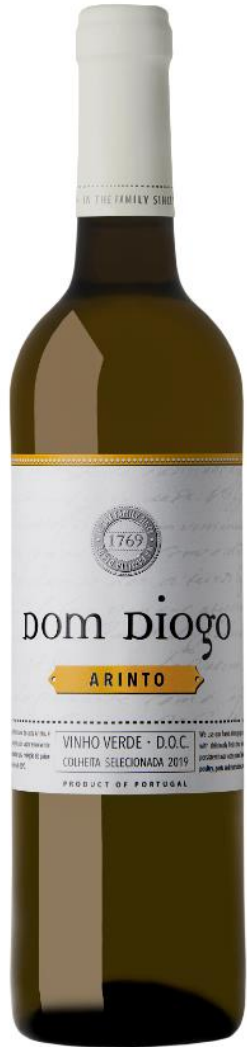


DOM DIOGO - Arinto



Product: Vinho Verde | White Wine | (DOC)

Grape Variety: 100% Arinto

Vintage: 2019

Sub-Region: Basto

Alcohol: 12,0% vol.

Total Acidity: 6,90 g (tartaric acid)/l

Residual Sugar: 7,50 g/l

pH: 3.24

WINEMAKING PROCESS

This wine results from a rigorous selection of our best Arinto grapes and the perfect communion between technique and tradition. The grape crop is picked manually into small boxes. The grapes are destemmed and then pressed at low pressure. Fermentation takes place in temperature controlled stainless steel tanks. Before bottling, the wine is filtered and cold stabilized.

TASTING NOTES

Arinto is an elegant citric coloured wine with a fruity and complex aroma, with a full and persistent crisp flavour.

RECOMMENDATIONS:

This wine is delicious served with fish, seafood and poultry. It is particularly enjoyable with pasta and risotto dishes.

RECOMMENDATIONS

This wine should be served at a temperature between 8°C – 10°C.