



NERONEIMPORTS

MORO

JAKOT

Style: Dry white wine.

Colour: Crystalline, straw yellow in color with a golden hue and dense texture.

Aroma: The bouquet is reminiscent of kiwi, Jonagold, yellow grapefruit, and rose. It is followed by a light hint of almonds, nettle, and thyme.

Taste: The taste is soft and noticeably warm. The acidity nicely balances it and leaves a mineral imprint in the mouth. A wine of intensity and fullness with an elegant and long-lasting aftertaste.

Food pairing: Sea bass carpaccio, salmon nigiri, fried calamari or cuttlefish.

Serving temperature: 8 – 10°C

Vineyard: Grassy vineyard with marl. Southwest exposition.

Vine form: Single guyot.

Harvest: Hand harvest, second half of September.

Vinification: After light pressing, poured into a stainless steel tank for 12 days of fermentation. Mixed with fine yeast until January.

Maturation: 1 year stainless steel tank.

Bottling: 0,75L bottle with cork.

