



OTTELLA

# BACK TO SILENCE

VINO BIANCO  
*In Amphora*



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## GRAPES

White grapes.

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## WINEMAKING

Vinification with long maceration on the skins.  
Fermentation in amphorae with indigenous yeasts.

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## TASTING NOTES

An intense golden colour with orange edges.  
The rich and complex nose offers up clear overtones of citrus, and elegant smoky notes. The stylish and elegant palate features citrusy notes of orange and grapefruit with overtones of lime.

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## FOOD PAIRING

Ideal with fish dishes, especially raw and oily fish.  
It is particularly good with Asian cuisine. It also pairs well with red meat and game.