



OTTELLA

# NASOMATTO

VINO BIANCO



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## GRAPES

Aromatic white grapes.

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## WINEMAKING

In steel vats for about five months.

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## TASTING NOTES

Deep straw yellow with greenish reflections. Refined and elegant on the nose with fruity notes of white peach and passion fruit. Enveloping and very fruity on the palate, but also mineral.

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## FOOD PAIRING

Ideal with sea and lake fish, it also pairs well with white meat and cheese.