

ΕZ

DENOMINATION: Vino bianco AREA OF PRODUCTION: Neviglie VINES: Moscato ALTITUDE OF VINEYARDS: 460m. a.s.l. TYPE OF SOIL: Calcareous clay EXPOSURE: South/West NR. OF BOTTLES PRODUCED: 25 hL- 3330 bt. HARVEST: First half of september VINIFICATION: Controlled temperature tank AGEING: Steel and bottles

ALCOHOL: 11,5% vol. TOTAL ACIDITY: 5,5 g/L RESIDUAL SUGAR: 1,0 g/L

COLOR: Pale straw yellow SMELL: Fresh and intense TASTE: Fruity and balanced PAIRING: Suitable for aperitif, perfect with fish



In such a difficult year as 2020, Bongioanni family is proud to present you our new idea, a new project finally taking shape thanks to the appreciation and valorization of our territory from an innovative point of view. EZ will bring into your glasses fresh and fruity aromas, peculiar of this type of dry wine, which perfectly contrast its delicate taste.

The recommended serving temperature is between 6°C and 8°C.