



ENDRIZZI

CULTURA DEL VINO DAL 1885

DALIS BIANCO
VIGNETI DELLE DOLOMITI BIANCO IGP
FLOWER POWER

AVERAGE CHEMICAL ANALYSIS*

Alcohol
12,5 %

Residual sugar
5,5 g/l

Total acidity
6 g/l

Extract
19 g/l

Recommended serving
temperature
4°

Ageing potential
2-4 years



Varietal profile Chardonnay, Sauvignon Blanc, Nosiola.

Vineyard San Michele, Faedo, Pressano and the Cembra Valley. Vine training in simple pergola style. The different location, orientation and geological origin, as well as the original microclimate of each vineyard foster the bouquet's development and delicacy.

Yield per hectare 90 hl

Picking The grapes are handpicked in crates after heavy cluster thinning in the summer.

Production Soft pneumatic pressing. Fermentation at a controlled temperature in stainless steel tanks with cultivated yeast strains. Short refinement with batonnage on the yeast.

Description Given its freshness and elegance, this wine pays homage to its mineral-rich soils. Straw colored with green reflexes. Intense bouquet, fragrant and persistent, reminiscent of elderflower, white current, green apple, acacia flower, cedar peel and honey. A wine with good structure and a pleasant and long aftertaste.

Food recommendations A wine that pairs well with everything, whenever!
For the pure joy of it.

Origin of the name DALIS is the union of the names Daniele and Lisa Maria, the Endrizzi new generation, who has created this wine to give moments of joy.



*The information may vary according to the vintage