



Azienda Agricola Durin di Basso Antonio
Via Roma, 202 - 17037 Ortovero (SV) Italia
P.Iva 00772470092

Indicazione Geografica Tipica
Colline Savonesi

MATAOSSO

Characteristics

Dry white wine, clear and intense straw-yellow colour. Delicate yet persistent to the smell, fine with green apple and white peach scents and light hints of soapwort flowers. Dry yet fresh, rich and with a woody note, pleasantly warm, round and light bodied but well balanced. Clear are the floral and fruity notes as well as its tastefulness in the aftertaste. A wine with character.

Grape varieties and area of production

It is produced from an accurate selection of Lumassina grapes in the Orco Feglino, Finale Ligure, Onzo vineyards.

Type of cultivation

Spurred cord, small tree with paling.

Grape total per hectare

Max 110 q.li

Total in wine

Max 70%

Alcohol content

11,5 / 12,5% vol. depending upon the vintage.

Total acidity

Min 5 g/l

Dried extract

Min 15 g/l

Food matching

Dry white wine ideal to accompany different dishes: from starters to light main courses such as "friscieu" (vegetable fritter), stuffed vegetables, panissa and farinata (chips and fried cake made with chick peas flour), Russian salad, cauliflower and fennel in white sauce, vegetable soups, snails with herbs, fried breaded anchovies, monkfish, mackerel and sardines, and many other dishes typical of the Liguria coastal and inland cuisine. This light and tasteful wine tones down and harmonizes the pleasant "fat" taste of some of the dishes and highlights the genuine aroma of vegetables as well as the salty aroma of fish based dishes.

How to serve and to stores

Serve at a temperature of 12°C in a long stem wine glass. It is best appreciated after one year of ageing.

Store in the lowest racks of the cellar at a constant temperature between 10 and 14°C.