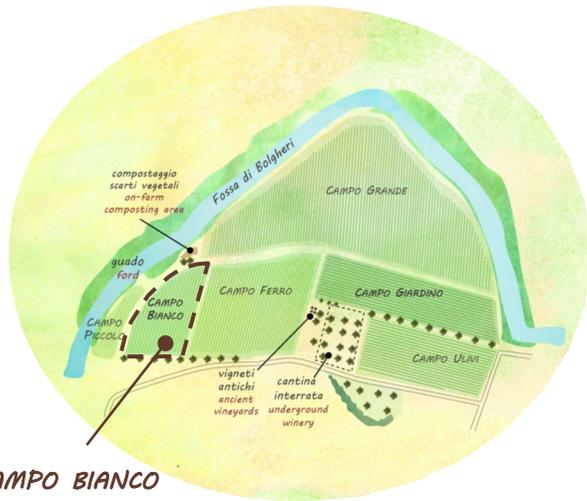


Guado al Melo



CAMPO BIANCO

VARIETIES: complantation of Vermentino (the main part), Fiano, Verdicchio, Incrocio Manzoni (white Pinot X Rhenish Riesling), Petit Manseng.

VINEYARD: from the **vineyard Campo Bianco**, on the hills of Bolgheri. Alluvial soil, with good pebble-gravel texture and moderate clay content. Mediterranean climate refreshed by sea winds, in summer significant temperature range between day and night. Produced with sustainable practices.

PRODUCTION: Grapes are picked up together, at a precise chosen time, and co-fermented. After a a very light pressing, the juice is cold settled naturally overnight. It is vinified without correctives or additives which would alter the original characteristics. It is aged in steel-vats on the lees for 1 year and 1 year in the bottle.

“Now we must drink;
now we must beat the earth
with loose feet (dancing for joy)”
AD SODALES, HORACE, CARMINA I, 37



Criseo is born from our passion for the great long-lived white wines. They did not have a history on the territory: we built it up step by step.

It comes from Vermentino grapes and a elegant blend of white varieties, carefully selected to give a long-lived wine of great expressiveness. The aging on the lees gives complexity, finesse, and a long finish.

This wine takes on a beautiful golden color, hence the name **Criseo**, "made of gold". Satyrs dancing with a wine cup and a rattling instrument in their hands. They represent the three gifts that, according to the ancients, Bacco gave to the humans, to make us forget the afflictions of life: **wine, dance and music.**

CRISEO

BOLGHERI DOC BIANCO

NUNC EST BIBENDUM
NUNC PEDE LIBERO
PULSANDA TELLUS...

AD SODALES, ORAZIO, CARMINA I, 37



Guado al Melo

CONSERVATION: in a fresh and dark place and in horizontal position, this wine can be stored for medium-long time (5-8 years).

HOW TO SERVE: opening the bottle at least 10-15 minutes before. Serve approximately at 14°C (57°F)

SENSORY PROFILE: It is a wine with continuous evolution. Bright golden, it is clean and elegant, to the nose with hints of white flowers, citrus, herbs, a bit of honey and sweet fruits. The wine ageing increases the mineral notes. To the palate, it is full of body, fresh, good balanced, with a long finish.

BOTTLES:

750 ML - 1,5 L (MAGNUM)

SOME EXEMPLES TO PAIRE WITH FOOD:

vegetarian dishes, savoury fish dishes, medium ripe cheeses, white meat, pasta or rice with souces without tomato, dishes with curry.

Local dish: vegetable Tuscan soup.

Italian recipes: rise with fish, stuffed cattle-fish, grilled *scamorza* (Italian smoked cheese), *tagliolini* (a pasta type) with ceps.

International recipe: chicken curry, grilled salmon, *fondue* or *raclette*.



CRISEO
BOLGHERI DOC BIANCO

