# Claudio Morelli, Bianchello del Metauro DOC 2025

**ICM0012025**

*— Marche, Italy*

## Production

The Bianchello is made with a 5-12 hr cold soak pre fermentation , followed by a slow, cool alcoholic fermentation for up to 25 days ... no oak ... all stainless steel.

## Tasting note

The character is quite 'primary', super approachable, dead friendly, bright, light, floral with 'pretty' fruit aromatics and flavours. It's dry but nicely 'ripe'

## Food Match

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Grape Varieties:
Bianchello 100%

Suitable for:
No