

Fonte do Nico White Wine

Pegões is distinguished by a unique “Terroir”. It is characterized by the combination of poor sandy soils rich in water, with the Mediterranean climate on the proximity of the Atlantic sea. This combination creates a perfect harmony that brings an excellent environment to the development of our noble grapes.

Classification: Regional Peninsula de Setubal

Type: White

Grapes: Fernão Pires 70%, Moscatel 20% and Arinto 10%

Region: Península of Setúbal

Soil Type: Sandy Pozolitic

Characteristics:

Taste Note:

Color: Citrine

Aroma: Intense fruity aroma and fresh

Taste: Fresh with good structure and acidity and with lingering after taste.

After Taste: Lingering persistence and pleasant after taste.

Vinification: Alcoholic fermentation in stainless steel vats at control temperature.

Aging: None

Evolution: Keep in very good conditions for 2 years.

Analysis:

Alcohol Content: 12,0%vol

Total Acidity: 5.10 gr.

Residual Sugar: 4,50 gr/ dm³

pH: 3.3



Recommended plates: Salads, fish and shellfish.

Recommended Temperature: 12°C

Conservation: Fresh place

Bottling Details:

Bottle Capacity (ml)	EAN Uni UPC	Quantity of Bottles for Cases	Liquid Weight of each Case (Kg)	Brute Weight of each Case (Kg)	Case EAN SCC	Quantity of Cases for Pallette	Pallette Weight (Kg)
3 Lt	5603016000924	-	3 Kg	3,21 Kg	-	144	462 Kg