

# Fonte do Nico White

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 Península de Setúbal

**Type:** White

**Grapes:** Fernão Pires 80%, Moscatel 20%

**Region:** Península of Setúbal

**Soil Type:** Sandy Pozolitic

## Characteristics

### Taste Note:

**Color:** Citrine

**Aroma:** Fresh and fruity.

**Taste:** Soft, good structure and acidity and with lingering after taste.

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

**Aging:** None

**Evolution:** Keep in very good conditions for 1 years.

### Analysis:

**Alcohol Content:** 12,0%vol

**Total Acidity:** 5.10 gr.

**pH:** 3.3

**Recommended plates:** Fish, white meat and salads.

**Recommended Temperature:** 12-14°C

**Conservation:** Fresh and dark 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 Palette	Palette Weight (Kg)
3 Lt	5603016000924	-	3 Kg	3,21 Kg	-	144	462 Kg



COOPERATIVA AGRÍCOLA  
SANTO ISIDRO DE  
**PEGOES**  
EST. 1958

COOPERATIVA AGRÍCOLA SANTO ISIDRO DE PEGÕES C.R.L.

Morada: Escritórios | Armazém | Adega: Rua Pereira Caldas N.º1 2985- 158 Santo Isidro de Pegões

Telephone: 265 898 860 | Fax: 265 898 865

N.º Contribuinte: 500075522