

# İNÇİ DAMLASI

2015



## GENERAL INFORMATION

<b>Denomination of Origin</b>	Aegean & Central Anatolia
<b>Grape Varieties</b>	Sultaniye-Emir-Narince - Bornova Misketi
<b>Viticulture</b>	old vineyard
<b>Winemaking</b>	Fermented in stainless steel tanks
<b>Maturation</b>	Matured in stainless steel tanks
<b>Production</b>	300.000 bottles

## ANALYSES

<b>Alcohol</b>	12,5% (V/V)
<b>T. Acidity</b>	3,25 g/l (Sulphuric acid)
<b>pH</b>	3,37
<b>V. Acidity</b>	0,18 g/l (Sulphuric acid)
<b>SO<sub>2</sub>(F)</b>	22 mg/l
<b>SO<sub>2</sub>(T)</b>	98 mg/l
<b>R. Sugar</b>	7,5 g/l
<b>Pressure</b>	3,0 bar

## TASTING NOTES

<b>Color</b>	Bright yellow
<b>Nose</b>	Pronounced, citrus fruit and bergamot aromas
<b>Palate</b>	Lively, delicious and well balanced with a good persistency
<b>Bubbles</b>	Medium, persistent and fast

## IDEAL FOOD MATCH

It matches well with appetizers, salads and fruit cakes and recommended to be served at 6° C.