

İNÇİ DAMLASI

2015



GENERAL INFORMATION

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

ANALYSES

Alcohol	12,5% (V/V)
T. Acidity	3,25 g/l (Sulphuric acid)
pH	3,37
V. Acidity	0,18 g/l (Sulphuric acid)
SO₂(F)	22 mg/l
SO₂(T)	98 mg/l
R. Sugar	7,5 g/l
Pressure	3,0 bar

TASTING NOTES

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

IDEAL FOOD MATCH

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