



MAXIMO

WHITE TABLE WINE

VINIFICATION

The grapes are destemmed and gently crushed before going into the pneumatic press. Alcoholic fermentation takes place in temperature-controlled stainless-steel tanks at 16°C for 18 days

TASTING NOTES

Light yellow with greenish tones, showing its freshness. Tropical fruit, fennel and quince aromas. The wine is fresh and round on the palate with a long, pleasant finish.

FOOD PAIRING

Great wine to drink on its own and also with appetisers, seafood, soups, rice and risottos.



Serve at 10-12 °C.