

Shesh i Bardhë

DESCRIPTION

"Abëri" Winery started its activity on 2003. From the oldest areas of Mirdita, produced in the high hills of Bukmira, Prosek and Rrëshen Hill, about 400 - 550 m above sea level.

This wine comes from a winery of reputation for its high quality production. Located in a well - known territory, the vinery of Bukmira, Prosek and Rrëshen Hill, covers an area about 100ha where 60% is Kallmet and 40% by other varieties

"Arbëri" wine represents the history and the tradition of this region.

TASTING NOTES

With a few acidity, dry, a wine you can drink easily. In the glass is presented in a light straw yellow, with green highlights, transparent, nearly crystalline.

Recommended to stay in a dark place. Perfect serving temperature is 8 °C.

FOOD PAIRING

Perfect with sea food.

VINEYARD & PRODUCTION INFO

Vineyard name: Shesh i Bardhë
Row Space: 1.15 m
Training method: Guyot

WINEMAKING & AGING

Varietal composition:	100 % Shesh i Bardhë
Fermentation container:	Stainless Steel Tanks
Length of alcoholic fermentation:	15 - 20 days
Type of aging container:	Stainless Steel Tanks
Length of aging before bottling:	8 - 10 months
Length of bottle aging:	5 - 8 months



PRODUCER PROFILE

Estate owned by: ARBËRI Wine Company
Winemaker: ARBËRI Winery
Estate founded: 2003
Winery Production: 35.000 Bottles
Region : Mirditë
Country: Albania