



HALKA Off-dry White Wine

A perfect blend of different varieties, selected for their enhanced aromatic bouquet.

As in the Opera, where Janusz looks for Halka in the garden calling her by the name of the flowers, we find in this wine the freshness, sweetness and aromaticity of the protagonist who lives her love on a cool summer evening.

Vinification

The entire wine making process - from cold maceration with oxygen reduction to temperature-controlled fermentation - is carefully managed as to allow the natural development and expression of the rich fragrances of these with grapes. Chardonnay to give freshness and verticality, Bronner to give body and sweetness, and Muscaris to create a perfect aromatic balance

Characteristics

Color: vibrant light yellow.

Bouquet: typical perfumes of white flowers, lilies and roses, with smooth citrus notes. Every

sip conveys extreme fruitiness balanced by a pleasant crispness.

Flavor: Well balanced sweetness, fresh and very long palate.

Pairings

Try it as a surprising aperitif and during your social gatherings. Perfect with Asian cuisine and with sour-sweet salads. Or to be savoured with typical Polish cuisine such as Placki ziemniaczane ze śmietaną or Kaczka ze śliwkami

Alcohol content: 12,5%

Serving temperature: 12-13°C **Residual sugar:** 16 grams per liter