

*The wine told me...
that every story of success is a love story;
love for this infinity that envelops us;
that a little jealousy, great disappointments and quarrels are healthy;
just like white lies, you can have white quarrels yet
you always come back, glass in hand,
to admire the spectacle of Nature.*

Le Liti Bianche

Forlì I.G.T. bianco
from 100% Sangiovese grapes

Lively, delicate, creative.
Crystalline yellow with golden
reflections. Its sapid and citrusy
fragrances make it especially
fascinating. Perfect for serious
cooking where no detail is
neglected. It elegantly adapts
to fresh and light menus. Le Liti
Bianche, thanks to its excellent
drinkability, is extremely versatile.
This wine is a 'must-have' - never
out of place. Dreamy evenings,
a romantic toast for two.

Serving temperature: 12° C



AWARDS



Designation	Forlì Bianco I.G.T.
Place of production	Castiglione di Forlì
Alcohol content	12% vol
Base wines	white vinification of 100% Sangiovese – blend of clones from Romagna (large berry)
Soil type	Yellow sands (Messinian Molasse)
Altitude	70 m a.s.l.
Exposure	North
Gradient	5%
N. of plants per hectare	6250
Training system	Bilateral spurred cordon (6 productive buds per plant)
Productivity	1000 g per plant
Type of harvesting	By hand
Type of farming	Certified organic since 2021
Harvest period	First ten days of September
Vinification	Pressing without contact with the skins, fermentation in steel at a controlled temperature
Ageing	On the lees 6 months in steel and at least 1 month in the bottle
Bottle sizes available	0,75 litres – Magnum 1,5 litres