

**VIGNETO DU LOT – SAOVE CLASSICO – DENOMINAZIONE DI ORIGINE CONTROLLATA –
MESSO IN BOTTIGLIA ALLA PROPRIETÀ DA INAMA AZIENDA AGRICOLA – SAN BONIFACIO –
VERONA – ITALIA 13% 2010**

COLOUR: golden yellow

FLAVOURS: yellow flowers, butter, yellow plum, white melon and sage

TASTE: mellow and with good structure; nice alcoholic presence and crisping mineral notes; the final is melon and plum flavoured and the gustative aromatic persistence is about 5/6 seconds

PAIRING: roast guinea fowl [download the recipe](#)

[Read more](#)

- The succulence of the meat is compensating for the alcoholic dryness of the wine
- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the aromatic persistence of the wine