



# CREDO white

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Cuvée of golden yellow colour and moderate fragrance is a combination of wealth and sophistication. Three types of noble grapes, Sauvignon Blanc, Pinot Grigio, and Gewurztraminer, gave three noble wines that are carefully tended for 9 months in French oak barrels before being carefully blended into Virtus's Credo white.

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## Character

Tropical aromas of citrus are only half of the story; there is something more in this white wine – green herbal notes, dill, cut grass, ripe apricot, baked apples spiced with nutmeg, and vanilla with a hint of smoke. The taste of Virtus's Credo white is much richer than each individual wine that has taken part in its creation, leaving the impression of “fat” wine of viscous structure with a slight indication of honey and a long finish.

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## Food matches for Virtus Credo White include:

This wine pairs up well with dishes made with butter or cream, so it should be tried with smoked salmon or cooked salmon with capers in butter sauce, veal cutlets in porcini sauce, manta ray in black butter sauce, pork tenderloin in apple sauce, chicken in cream mushroom sauce and hard sheep's and cow's milk cheeses.

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## Serving temperature:

10-12 °C

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## TECHNICAL DATA

2014

The name of wine	Virtus CREDO white
Wine type	Dry white wine
Varietal composition	53% Pinot Grigio, 40% Sauvignon Blanc, 7% Gewürztraminer
Fermentation	French Oak, 17oC
Aging	French Oak, 9 months
Alcohol	13.0 % vol
Sugar	0.83 g/l
Acid	7.27 g/l

### Bottle

Bottle type	Bordolese Europea oberband cuvee
Volume	0.75 l
Gross weight	1.32 kg
Net weight	0.56 kg
Bottle dimension	31.6x7.53 cm
Plug type	Natural cork 49x24 mm
Caps type	Polilaminate

### Box

Box type	Five-layer corrugated cardboard
Capacity	6 bottles
Gross weight	8.3 kg
Net weight	0.39 kg
Box dimensions	33.3x25.5x17.5 cm

### Pallet

Pallet type	Euro-pallets (80x120 cm)
Capacity	77 boxes
Gross weight	660 kg

