

# Fuente Milano 2010 Semi Seco

Vino de la Tierra de Castilla y Leon  
Grapes: 100% Verdejo

Produced from 100% estate grown Verdejo vines. This wine is partially fermented in stainless steel tanks and partially in French and American oak casks. Bottled in February 2011. Residual sugar: 7 grams/liter.



Imported by Grapes of Spain  
Selected by Aurelio Cabestrero®

© 2011

# Fuente Milano 2010 Semi Seco

Vino de la Tierra de Castilla y Leon  
Grapes: 100% Verdejo

Produced from 100% estate grown Verdejo vines. This wine is partially fermented in stainless steel tanks and partially in French and American oak casks. Bottled in February 2011. Residual sugar: 7 grams/liter.



Imported by Grapes of Spain  
Selected by Aurelio Cabestrero®

© 2011

# Fuente Milano 2010 Semi Seco

Vino de la Tierra de Castilla y Leon  
Grapes: 100% Verdejo

Produced from 100% estate grown Verdejo vines. This wine is partially fermented in stainless steel tanks and partially in French and American oak casks. Bottled in February 2011. Residual sugar: 7 grams/liter.



Imported by Grapes of Spain  
Selected by Aurelio Cabestrero®

© 2011

# Fuente Milano 2010 Semi Seco

Vino de la Tierra de Castilla y Leon  
Grapes: 100% Verdejo

Produced from 100% estate grown Verdejo vines. This wine is partially fermented in stainless steel tanks and partially in French and American oak casks. Bottled in February 2011. Residual sugar: 7 grams/liter.



Imported by Grapes of Spain  
Selected by Aurelio Cabestrero®

© 2011

# Fuente Milano 2010 Semi Seco

Vino de la Tierra de Castilla y Leon  
Grapes: 100% Verdejo

Produced from 100% estate grown Verdejo vines. This wine is partially fermented in stainless steel tanks and partially in French and American oak casks. Bottled in February 2011. Residual sugar: 7 grams/liter.



Imported by Grapes of Spain  
Selected by Aurelio Cabestrero®

© 2011

# Fuente Milano 2010 Semi Seco

Vino de la Tierra de Castilla y Leon  
Grapes: 100% Verdejo

Produced from 100% estate grown Verdejo vines. This wine is partially fermented in stainless steel tanks and partially in French and American oak casks. Bottled in February 2011. Residual sugar: 7 grams/liter.



Imported by Grapes of Spain  
Selected by Aurelio Cabestrero®

© 2011