



Pinot Bianco D.O.C.

GRAPE VARIETY: Monovarietal Pinot Bianco

DESIGNATION: Doc Friuli

TYPE OF TERRAIN: Calcareous-clay, rich in microelements

TRAINING SYSTEM: Guyot

VINE DENSITY: 4.300 vines/Ha

HARVEST TIME: First ten days of September

VINIFICATION: Pre-fermentative cold maceration for 24-36 hours, soft pressing of the grapes, primary fermentation at a controlled temperature, followed by maturation on the lees for several months.

AGEING POTENTIAL: 3-4 years after production

ALCOHOL CONTENT: 13%

SERVING TEMPERATURE: Approx. 10-12°C

PRESENTATION: 0.75l bottles in 6-bottle boxes

COLOUR

Bold straw-yellow with bright golden tinges.

AROMA

The nose has real character, with hints of ripe tropical fruit, peach and seductive notes of sweet spices.

FLAVOUR AND TASTE

It has a warm, velvety body that is well balanced and mouthfilling.

FOOD PAIRINGS

Extremely versatile: the perfect companion for light starters or pasta and rice dishes. It also goes well with fish. Its structure means it can stand up to dishes such as baked gilthead seabream or roast beef.