



## MARNA BIANCO



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| <b>DESIGNATION</b>                     | <b>D.O.C. COLLIO</b>  |
| <b>GRAPES</b>                          | <b>GRAPE BLEND: MALVASIA ISTRIANA (60%), PINOT BLANC (40%)</b>  |
| <b>ALCOHOL %</b>                       | 13 % vol.   |
| <b>SOIL ASPECT</b>                     | Vineyards arranged in a "ritocchino" fashion, in a North-South direction; the wine takes its name from the soil, called 'Marna' and made up by a sedimentary complex of loam and sandstone of Eocene origin   |
| <b>VINEYARD AGE AND GROWING SYSTEM</b> | The vineyard is about 30 year old, the farming system is Sylvoz   |
| <b>YIELD</b>                           | 5.000 kg/ hectare   |
| <b>HARVEST</b>                         | Manual, taking place in two phases  |
| <b>WINE MAKING</b>                     | After crushing and de-stemming, the grapes are left to macerate in the most for five hours at a temperature of 8°, afterwards they are subjected to a soft and long pressing. Later the must undergoes cold static decantation and, after separation, a part of the most is left to ferment for two weeks in barriques, the other in stainless steel tanks, with the aid of selected yeasts at a controlled temperature of 17°C. Then all of the wine ages on fine lees in barriques in a room with controlled temperature for about 15 months during which periodical stirring operations take place and later on it ages other 12 months in tanks made of concrete. Subsequently, after being filtered, the wine is bottled and one month later is introduced onto the market |
| <b>NOTES ON FLAVOUR AND BOUQUET</b>    | Of an intensely brilliant golden yellow colour, it presents a spicy aroma with hints of elderberry, lavender and tropical fruits , biscuits and custard; the taste is balanced and full-bodied, mineral and with an aftertaste of sweet and floral notes  |
| <b>SERVING SUGGESTIONS</b>             | It goes well with first courses with truffle, risotto with game birds, white meat and rabbit, baked turbot and savoury fishes   |