



PINOT BIANCO



DESIGNATION	D.O.C. COLLIO
GRAPES	100% PINOT BIANCO
ALCOHOL %	13 % vol.
SOIL ASPECT	<i>Vineyard arranged in a "cavalcapoggio" fashion, in a East-West direction; the soil is known as Flysch, a sedimentary complex of loam and sandstone of Eocene origin</i>
VINEYARD AGE AND GROWING SYSTEM	<i>The vineyard is about 30 year old, the farming system is Sylvoz</i>
YIELD	6.000 kg/ hectare
HARVEST	Manual
WINE MAKING	<i>After crushing and de-stemming, the grapes are subjected to a soft and long pressing, then the must undergoes cold static decantation and, after separation, it is left to ferment for two weeks with the aid of selected yeasts at a controlled temperature of 18°C..Afterwards the wine ages on fine lees in stainless steel tanks for about six months during which periodical stirring operations take place. In spring, after being filtered, the wine is bottled and one month later is introduced onto the market</i>
NOTES ON FLAVOUR AND BOUQUET	<i>Of golden yellow colour, it reveals an intense, spicy aroma of hawthorn and viburnum flowers; elegant and balanced to the palate, it closes with a note of ripe pears</i>
SERVING SUGGESTIONS	<i>It goes well risotto and baked fish</i>