

BIANCO BELI GRICI

DESCRIPTION This blended wine, long and mineral, with its complex, elegant perfume, is the result of the continuous effort of the winemaker to express and represent the Collio's terroir. It is a wine of great structure, which ageing becomes important and even more complex.

FRAGRANCE Elegant, sweet spices' and little white flowers'scent.

FLAVOUR Dry, austere, perception of dry fruits, with a long mineral aftertaste.

PAIRING Hors d'oeuvres, fish, risotto, white meats, vegetable soups.

SERVING TEMPERATURE 12° C

VINES Pinot bianco 50%, Ribolla gialla 10%, Pinot grigio 30%, Friulano and Sauvignon blanc 10%

DENOMINATION Collio

VINEYARD Zegla

VINTAGE 2004

CULTIVATION Guyot

HARVESTING Hand picking, with careful selection of the grapes.

VINIFICATION Delicate stemming of the grapes. Ribolla gialla is macerated on its skins for 10 days. Soft pressing. Must purification at low temperature. Barrel fermentation for Pinot bianco and Ribolla gialla. Steel for Pinot grigio. Ageing on the yeast for 12 months.

ANALYTICAL DATA Alcohol [%vol] 13.0. Total acidity [g/l] 5.5

