

PINOT BIANCO

DESCRIPTION A wine which is widespread and well adapted in Collio. It is a noble wine, velvety, with notable longevity.

FRAGRANCE Well rounded and complex, with hints of vanilla, rennet apple, apricot and mature fruits. Ageing, it acquires its best qualities and intensity of perfumes.

FLAVOUR Soft, warm and full bodied, fruity and very persistent.

PAIRING It is an excellent aperitif wine, suitable to match hors d'oeuvres, fish, poultry, risotto, eggs and cheese.

SERVING TEMPERATURE 12° C

VINE Pinot bianco

DENOMINATION Collio

VINEYARD Zegla

VINTAGE 2004

CULTIVATION Guyot

HARVESTING Hand picking with careful selection of the grapes, in early September.

VINIFICATION Delicate stemming of the grapes, soft pressing. Controlled temperature fermentation. Removal of the must from the lees at low temperature. Ageing on the yeasts for 12 months.

ANALYTICAL DATA Alcohol (%vol.) 13.5 - total acidity (g/l) 5.0

