

COLLIO PINOT BIANCO

Alcohol 13%
Rest sugars 0,3 g/L
Total acidity 5,3 g/L

VINEYARD

Place: Ruttàrs hamlet, comune of Dolegna del Collio, hill, marl and sandstone soil, south-west facing.. Training system: guyot 10 buds/plant, 5000 plants/hectare, year of planting 1989/1993; hand-harvest, yield 6 tons/hectare.

WINEMAKING AND AGEING

De-stemming and pressing. Fermentation in steel tanks at 18°C. Ageing on the lees for 8 months, ageing in bottle 4 months.

ORGANOLEPTIC SENSATIONS

Colour: straw yellow. Intense flavour with notes of yellow plum, apple, blossoms, white peach, bread. Fresh and full bodied, fruity and mineral finish.

FOOD PAIRINGS

Appetizers, shrimps, pasta with shellfish, grilled seabass. Serve at 11-12°C.

BOTTLE SIZE

Collio bottle 0,75 L, natural cork.

The most elegant white wine. A delicate, fragrant, complex wine, it's the best choice for wine-lovers. Our Pinot bianco is considered as one of the best Italian expressions of this variety. We are very proud of it.

