

COLLIO BIANCO “STUDIO DI BIANCO”

Alcohol 14,8%
Rest sugars 0,5 g/L
Total acidity 6,3 g/L

VINEYARD

Place: Ruttàrs hamlet, comune of Dolegna del Collio, hill, marl and sandstone soil, south-east facing.. Training system: guyot 10 buds/plant, 5000 plants/hectare, year of planting 1989/1993; hand-harvest, yield 5 tons/hectare.

WINEMAKING AND AGEING

De-stemming and pressing. Fermentation in French oak barriques at 16°C. Ageing on the lees for 12 months, ageing in bottle 8 months.

ORGANOLEPTIC SENSATIONS

Colour: straw yellow. Very intense flavour of white flowers, peach, sweet spices, incense, resin on mineral background. Full-bodied, salty, Elegant freshness, quite mineral and aromatic in the long finish. Great ageing capacity.

FOOD PAIRINGS

White meat, spicy foods. Serve at 11-12°C.

BOTTLE SIZE

Bordeaux-style bottle 0,75 L, natural cork.

This wine comes of the sharing of Studio di Bianco's project that the well-known Borgo del Tiglio winery has been brought on since the beginning of Nineties. This project wants to succeed in making a great white wine which expresses Collio soil's capacity to give finesse, body and long ageing strenght. Since 2016 we have been involved in this challenge. We are proud of it, because we share with Borgo del Tiglio the same idea of great white wine and the belief that in Collio there's everything we need to bear the comparison with the great white wines in the world.

