



Pinot Bianco

DENOMINATION

Friuli Colli Orientali – DOC

VINTAGE

2024

TRAINING SYSTEM

Guyot

PROTECTION METHOD

Integrated pest control at low environmental impact

HARVEST TIME

First week of September

HARVEST METHOD

Hand-picking

VINIFICATION

Destemming, soft pressing, fermentation at controlled temperature (17° - 18° C)

EVOLUTION

Fermentation in stainless steel barrels at controlled temperature, must resting on lees with periodical stirring (*batonnage*). Bottling, storage of bottles in laid down position in air-conditioned rooms

ANALYTICAL DATA

Alcohol (% vol): 13.5

Total acidity (g/l): 5.2

SENSORY ANALYSIS

Colour: light straw-yellow

Nose: green apple and bread crust, it reminds peppermint scents

Palate: fruity notes enriched by mellow hints of fresh citrus and white peach at the end

PAIRING

It pairs well with herbed risotto and vegetable soups, perfect with white fish

SERVING TEMPERATURE

10° - 12° C