



# Pinot Bianco D.O.C.

**VITIGNO:** Pinot Bianco 100%.  
**DENOMINATION:** Doc Friuli Grave.  
**SOIL:** Argillaceous, calcareous, rich in micro-elements.  
**YIELD PER HECTARE:** 80q/hectare.  
**TRAINING SYSTEM:** Guyot, with a density of 3500 plants/ha.  
**VINEYARD AGE:** 30 years.  
**HARVEST:** Late September.  
**VINIFICATION:** 36 hours pre-fermentation cold maceration, soft pressing of the grapes, alcoholic fermentation at a controlled temperature and later maturation in its own dregs for several months.  
**CELLARING POTENTIAL:** 3-4 years from production.  
**COLOUR:** Straw yellow laden with bright golden tints.  
**SERVING TEMP:** Approx. 8-10°C.  
**PACKAGING:** 0.75L bottle, 6 in a case.  
**ALCOHOL:** 13%

## NOSE & TASTE

Aroma of exotic ripe fruit, white peach, notes of sweet spices. Smooth and warm in the mouth while also enveloping, balanced and rich in aromas.

## PAIRINGS

Excellent with fish starters, its body also allows interesting contrasts when matched with white meat and baked fish.

