



Pinot Bianco

DOC | Friuli Colli Orientali

VINE: Pinot Bianco

PRODUCTION AREA: Buttrio in Monte (180 m a.s.l.)

SOIL CHARACTERISTICS: Eocene hills, typically marly soil

TRAINING SYSTEM: modified Guyot – 10 buds

YIELD PER HECTARE: 40 hl

GRAPE HARVEST: manual

VINIFICATION SYSTEM: soft pressing, temperature-controlled fermentation, 6-month refining on its own yeast

MALOLACTIC FERMENTATION: no

OVERALL PRODUCTION: 3.000 – 0,75 lt. Bottles

TYPE: dry white

COLOUR: straw yellow with greenish reflections

BOUQUET: delicate on the nose, with refined aromas of citron, ripe fruit, and white flowers

TASTE: fresh and harmonious, full nose-palate correspondence

SERVE WITH: starters, fresh cheese, and fish dishes; ideal as an aperitif

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