



Pinot Bianco



APPELLATION

Trevenezie IGT



AREA

Venezie
(North Eastern Italy)



GRAPES

Pinot Bianco



ALCOHOL LEVEL

11% vol.



BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

The hand-picked grapes undergo delicate crushing and soft pressing in horizontal presses. Temperature-controlled fermentation is followed by a long maturation on the wine's own natural lees until it achieves perfect balance.

COLOUR

A fine, bright and luminous straw-yellow with transparent greenish streaks.

BOUQUET

Intense with scents of ripe white fruit, especially Golden apples underlined by sweet nutty notes.

FLAVOUR

Dry yet delicately fruity, with a clean, attractively long finish.

SERVING TEMPERATURE

To be served at 9° - 10° C (48° -50° F).

FOOD MATCHES

An outstanding aperitif wine and an ideal accompaniment for delicate introductory dishes, fish soups, preparations based on vegetables, fish and white meats.