

PINOT BIANCO

COMMERCIAL DATA

Name: Pinot Bianco IGT MT

Colour: straw yellow that changes into the autumn colours.

Scent: refined, complex, wide, intense and elegant, with clear hints of Mediterranean bush flowers, tropical and exotic fruit, citrus, walnut husk, almond and spicy notes.

Taste: structured, voluminous, dense, excellent acid balance, long persistent sweet aftertaste, with tropical, floral and spicy hints.

AGRONOMIC DATA

Grapes: Pinot Bianco

Production area: Rai of San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey, sandy sometime gravelly

Orientation of the vines: south-north

Breeding system: double Sylvoz overturned

Stumps for hectare: 2800

Yield quintal/hectare: 120-130 quintals per hectare

Harvesting: beginning of September

OENOLOGICAL DATA

Pressing: soft with a slight maceration of the grapes

Malolactic fermentation: no

Refining: no

Mellowing length: 60 days before marketing

ANALITICAL DATA

Percentage of wine per grapes: 70%

Dry extract (gr per lt): 20,00

Total acidity (gr per lt) : 6,10

PH: 3,25

Remaining sugars(gr per lt): 4,00

Developed alcohol: 12,20% vol.

OTHER DATA

Matching: especially with fish, excellent with vegetable risottos, white meat and cheeses.

Serving temperature: serve at 10°.

Preservation: in cool places sheltered from light and heat.

