



## FACTSHEET OF PINOT BIANCO

**Type of soil:** originated from the Eocene elevation, which determined the spread of an extended zone of colluvial material around it, and marl with sandstone belonging to the “flyschoid” period that have given rise to a rocky substratum.

**Grape variety:** Pinot Bianco

**Exposure:** south-west northeast

**Denomination:** IGT Venezia Giulia

**Alcohol content:** 13%

**Acidity:** 5,40 ÷ 6,00 ‰

**Harvest time:** September

**First year produced:** 1974

**Shelf life:** 3–4 years.

**Aging:** The wine is left to age on the lees in stainless steel tanks for about six months and a few months in the bottle.

It's also available with **Stelvin screw cap** by the French company Pechiney: we decided for this very technical closure to preserve the fragrance and the organoleptic qualities obtained first in the vineyard and then in the cellar.

**Tasting notes:** Pinot Bianco from Pinot Bianco grapes, today a great rarity in Friuli, vinified as a white wine. It has a golden, brilliant straw-yellow colour. Its aroma is intense, very persistent, and pleasantly fruity with a distinct hint of melon. Its taste is dry, velvety, well-orchestrated and very persistent.

**Serving suggestions:** It is paired with traditional Friuli first courses, sautées and seafood soups. Amazingly good with pasta and beans "alla Veneta".

