



PINOT BIANCO

IGT VENEZIA GIULIA

Freshness together with complexity of aromas and tastes. One has the impression of standing on the banks of a river.

DENOMINATION

IGT Venezia Giulia

GRAPE VARIETY

100% Pinot Bianco

Geographical location Medea (Gorizia, Italy)

Altitude 30 mt. a.s.l.

Type of soil very slightly calcareous, rich in fine clays mixed with red gravel

Exposure south-south-east

Average age of the vines 60 years

Training system single guyot

Harvesting mechanical

MAIN CHARACTERISTICS

Forever one of the most elegant wines, with its straw-yellow colour and green reflections, immediately flowery and fresh to the nose.

The vines have been growing for 60 years on a gravelly soil and this makes it flavourful and gives it that delicate acidity that makes it very persistent.

Drinking it, its freshness together with the complexity of aromas and tastes, one has the impression of standing on the banks of a river.

WINE-MAKING AND BOTTLING

The grapes are made into white wine through de-stemming and immediate pressing. Alcoholic fermentation at a controlled temperature. Matured in steel.

Followed by bottling and ageing in the bottle for 5 months at the end of spring.

ANALYTICAL DATA

Alcohol content 13.5% vol

Total acidity 4.37 g/L

Residual sugar 0.20 g/L

FOOD PAIRINGS

Pair it with fish dishes but try it, too, with mushroom or truffle first courses.

To be served at 10-12 °C