



Pinot Bianco "I Costali" IGT Terre degli Osci 201^d

GRAPE VARIETIES

Pinot bianco

WINEMAKING

Manual harvesting with selection of grapes; destalking, crushing, and soft pressing and selection of the different portions of the must; static clarification, separation of sediments and inoculation with selected yeast; alcoholic fermentation at 16-17°C for approximately 15-16 days.

AGEING

In stainless steel sur lies and weekly bâtonnage; assembly and bottling in March.

ANALYTIC DATA

Alcohol content: 12 % vol.

ORGANOLEPTIC CHARACTERISTICS

Deep straw yellow; on the nose it reveals sensations of delicate white flowers, apple, and pear with final light hints of almonds; in the mouth it is pleasantly fresh and savoury with good persistence.

GASTRONOMY

Appetizers and first courses with raw fish, milk products and fresh cheeses, vegetable and corn soups.

Serving temperature 12°C

AVAILABLE FORMATS

75 cl

