



Collio Pinot Bianco DOC

GRAPE VARIETIES

Pinot bianco

WINEMAKING

The grape is de-stemmed and macerated for 6 hours.

AGEING

The wine is refined in steel tanks, and it rests on the yeasts for about 6 months.

ANALYTIC DATA

Alcohol content: 14 % vol.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow color with greenish hues, intense smell and delicate, dry and velvety taste; complex and articulated to the nose, rich and powerful in the mouth, where an acid-brackish component supports a body of considerable thickness.

GASTRONOMY

Excellent with fish stew, risotto, tagliolini with seafood sauce, mushrooms and soft cheeses.

Serving temperature 12°C

AVAILABLE FORMATS

75 cl

AWARDS

[award #1](#)

