



PINOT BIANCO

DOC Friuli



APPELLATION

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GRAPES

100% Pinot Bianco

SOIL TYPE

Clayey, calcareous with good tenor of frame and organic substance

GROWING SYSTEM

Guyot

EXPOSURE

East - West

ALCOHOL

13,00% vol.

TOT ACIDITY

4,8 g/l

SUGAR

0,2 g/l

SERVING TEMPERATURE

10 - 12 °C

HARVEST PERIOD

September

SENSORIAL CHARACTERISTIC

Straw yellow color with slightly golden highlights. It has a pleasant perfume with scents of wildflowers, mugwort, cherry tree flowers, apricot and ripe apples. Taste is fresh and elegant, full, with a good structure, enveloping and lightly savory at the end.

FOOD PAIRING

Recommended as aperitif or combined with a rich course of seafood spaghetti. It is perfect even with fish based second courses as seabass or fried fish.