

Pinot Bianco

Classification:

Trentino DOC

Blend of grapes:

Pinot Bianco 100%

Cultivation area:

This vine is grown on the hills to the east and west of the municipality of Avio.

Grape harvest:

Our members harvest the delicate grape of this wine in the first ten days of September. Harvesting occurs strictly by hand in the coolest hours of the day.

Vinification:

Vinification occurs by crushing selected grapes, and through a short maceration process at low temperature in the press and without oxygen. Subsequent soft pressing produces young must that is vinified. Fermentation takes place at a controlled temperature of 18°C in stainless steel barrels and a small portion in Slavonia oak casks or tonneaux. Wine storing and aging take place with the wine remaining in contact with its lees until bottling.

Sensory profile:

The straw-yellow color of this wine boasts greenish reflections. It is characterized by citrus and white flower fragrances. It has a tasty, fresh and fragrant flavor. Its great balance between scent and flavor makes it one of the most complex wines.

Pairings:

This wine goes well with clam spaghetti, mixed fried fish and light and delicate dishes in general.

Serving temperature:

8 to 10° C

Bottle and content:

750 ml Borgognotta tradition bottle

Packaging:

Six-bottle pack with vertically stored bottles.

