



Pinot Bianco



APPELLATION

Friuli Aquileia DOC



AREA

Cervignano del Friuli



GRAPES

Pinot Bianco



ALCOHOL LEVEL

12% vol.



BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

The hand-picked grapes undergo delicate crushing and soft pressing in horizontal presses. Temperature controlled fermentation is followed by longish maturation on the wine's own natural lees until it achieves perfect balance.

COLOUR

A fine, bright and luminous straw-yellow.

BOUQUET

Marked fresh fruit and nutty notes.

FLAVOUR

Dry yet delicately fruity, with a clean, attractively long finish.

SERVING TEMPERATURE

Serve at 9° - 10° C. (48° - 50° F.).

FOOD MATCHES

An excellent aperitif, it can also provide a refined and elegant accompaniment to an entire meal. Particularly recommended with non-meat appetizers, pasta and rice dishes with delicately flavored sauces, fish or white meats.