



## Pinot Bianco



### APPELLATION

Friuli DOC



### AREA

Cervignano del Friuli



### GRAPES

Pinot Bianco



### ALCOHOL LEVEL

13% 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

Best served cool, around 8° - 10° C.

### 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.