

# PINOT BIANCO

*straw yellow colour with green highlights;  
an extremely complex and varietal nose; it has a well-balanced and  
pleasantly acidulous taste; consistent repetition of the initial nose sensations*

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| <b>Mark</b>                          | Trentino DOC   |
| <b>Grapes</b>                        | Pinot Bianco   |
| <b>Vineyard</b>                      | Pozza and Vigalzano  |
| <b>Soil</b>                          | Pozza: calcareous matrix, deep, medium texture,<br>balanced content of nutrients<br><br>Vigalzano: originated from outcrops of metamorphic<br>rock-slates, dissolved, sandy structure, neutral |
| <b>Training system</b>               | simple Trentino pergola  |
| <b>Vine density</b>                  | 4.350 plants/hectare   |
| <b>Year of vineyard installation</b> | 2009 - 2011  |
| <b>Yield per plant</b>               | 1,75 kg/vine   |
| <b>Harvesting</b>                    | by hand, mid-September   |
| <b>Vinification</b>                  | traditional white wine vinification process;<br>fermentation conducted partly in steel containers,<br>partly in small oak barrels; left at length over lees                                    |
| <b>Aging</b>                         | 6 months in steel, 2 months in the bottle  |
| <b>Production</b>                    | 10.000 bottles   |
| <b>Serving Temperature</b>           | 8 - 10°C   |
| <b>Combinations</b>                  | perfect as an aperitif and suitable for appetizers<br>and light first courses; it is a great partner for<br>freshwater fish  |



## TASTING NOTES:

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