

Colli Euganei

Pinot Bianco

D.O.C.



DENOMINATION:

Denominazione di Origine Controllata

PRODUCTION AREA:

Euganean Hills, Arquà Petrarca. Volcanic soil, with limestone and clay.

GRAPES:

100% Pinot bianco

HARVEST PERIOD:

End of august

FERMENTATION:

After a soft pressing, must fermentates in stainless steel with selected yeasts at a controlled temperature of 16-18°C.

DESCRIPTION:

Wine with a pale yellow color and fine and delicate scent of underbrush with a velvety and pleasantly dry taste.

It matches fish dishes, pasta and broth pasta. Serve at 12-14°C.

ALCOHOL:

13% vol