Pinot Bianco Cru DOC Collio



Region: Friuli Venezia Giulia

Varietal: 100% Pinot Bianco

Vineyard: Family-owned hillside single vineyard named “Cavezzo”.

Soil: Mostly marl

Vines per Hectare: 5500

Vine Training: Cordon

Altitude: 1200 feet above sea level.

Total Production: 500 cases.

Vinification Process: Grapes are hand harvested sustainably in small boxes in September. Must is steeped in a cold horizontal press and remains in stainless steel for 8 hours for light settling. Fermentation-20% in oak barrels and 80% in stainless steel for approximately 8 months. Both are combined and left to age 7 months in the bottle before release.

S.Q.N.P.I: Wine is certified S.Q.N.P.I meaning winery follows the National Quality System for Integrated Production that reduces chemical products, rationed fertilizers, worker safety and irrigation to keep with the natural biodiversity of the land.

Alcohol Content: 13.5%.

Residual Sugar: 4g/liter

Color: Beautifully golden straw color.

Bouquet: Light white flower with apricot undertones.

Tasting Notes: Layers of fruit including ripe apples and pear with honey notes on the back palate. Great structure-firm acidity but balanced.

Food Pairing: Excellent as an aperitif but also goes well with all appetizers-grilled seafood dishes, shellfish, and risotto.

Ageing: 6-8 years

Serving Temp: 55℉ (13℃)

UPC: 783655

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