



ALTURE Bianco scelta di collina IGT Friuli Venezia Giulia



Grape Variety 65% Pinot Blanc, 35% Ribolla

Vineyard Location Cormons (GO) - Zegla

Soil Marls and sandstones that form the hills and clays resulting from their slow disintegration

Training System Guyot

Vine Density 2966 plants/ha

Yield Per Hectare 6000-8000/kg

Vineyard Size 0.9 hectares

Annual Production 6700

Harvest Early September

Vinification Vinified entirely without skin contact. Fermentations, spontaneous, including malo-lactic process, are not controlled but take place until completion under the optimal environmental conditions

Aging Steel and bottle aging. This wine is suitable for extended aging

Alcohol Vol 13,5%

Color Straw yellow with obvious green highlights

Aroma Fruity, very fresh with notes of green spices, honey

Taste The natural simplicity and equilibrium, unmodified by corrective interventions, make its consumption always pleasant, easy, and very versatile

Food Pairing Fish dishes, white meats, eggs, legumes, not too mature cheeses, however very easy and versatile

Serving Temperature 11 - 18°C / 52 - 64 F according to the moment of consumption

Type Of Cork Natural cork

Bottle Size (L) 0,75 L

