



# BRAIDE Bianco scelta di piano IGT Friuli Venezia Giulia



**Grape Variety** 95% Pinot Grigio 5% Sauvignon

**Vineyard Location** Colloredo di Montalbano (UD)

**Soil** Morainic origin reliefs

**Training System** Casarsa/spurred cordon

**Vine Density** 3000 plants/ha

**Yield Per Hectare** 6000-8000/kg

**Vineyard Size** 1 hectare

**Annual Production** 7-8000

**Harvest** Early September

**Vinification** Vinified entirely without skin contact. Spontaneous fermentations, 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** Very versatile, from seafood appetizers to not-too-spicy pasta dishes to white meats

**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

