



# Bianco

## WHITE STILL WINE

### GRAPES

Chardonnay, Trebbiano

### PRODUCTION AREA

North-east of Italy

### ASPECT AND ELEVATION

200 meters above sea level

### SOIL TYPE

Alluvial stones with gravel and sand

### TRAINING SYSTEM

Cordon spur

### PLANTING SYSTEM

5000 plants per hectare

### HARVEST PERIOD

Firs ten days of September

### ALCOHOL CONTENT

12% vol

### RESIDUAL SUGAR

4 g/ lit

### TOTAL ACIDITY

5,7 g/ lit

### SERVING TEMPERATURE

8°- 10° C

### RECOMMENDED GLASS

Medium-sized, tulip-shaped glass

### AGEING POTENTIAL

Two Years

### FORMAT (ml)

750

### WINEMAKING PROCESS

Grapes are lightly pressed, then fermentation at a temperature of 15° - 16°C follows. The wine remains in stainless steel at a controlled temperature of 12° - 13°C.

### TASTING NOTE

Bright intense straw yellow with golden tones. Flavors of white flowers and apricot which evolve into delicate nutty fruit and bread crust tones. Ripe fruit and aromatic herbs with notes of honey on the palate.

### SERVING SUGGESTIONS

Wonderful as an aperitif, perfect with lightly prepared seafood, white meat, or simple pasta dishes.

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