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# PINOT BIANCO

DOC FRIULI

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## Tasting notes

Aroma of exotic ripe fruit, white peach, notes of sweet spices. Smooth and warm in the mouth while also enveloping, balanced and rich in aromas. Straw yellow laden with bright goldent tints colour.

## Aging

36 hours pre-fermentation cold maceration, soft pressing of the grapes, alcoholic fermentation at a controlled temperature and later maturation in its iwbdregs for several months.

## Food pairing

Excellent with fish starters, its body also allows interesting contrasts when matched with white meat and baked fish.



### Grape variety

Pinot bianco 100%



### Vine

Training system Guyot



### Appellation

DOC Friuli



### Soil

Argillaceous, calcareous, rich in micro-elements.



### Alcohol

13 %



### Serving temperature

8-10 °C



Italian  
Wine  
Atelier

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