

NAME: Bianco DOC Collio

GRAPES: Friulano, Sauvignon, Malvasia, Ribolla Gialla

PRODUCTION ZONE: Cormons(GO)

VINEYARD:

Name: different plots

Soil profile: Layers of clay marl alternating with sandstone flysch

Vine training system: Single guyot and double arch-cane guyot

Exposure: different

Yield: 5 tonnes/ha

VINIFICATION:

Harvest: Manual in small boxes in September.

Elaboration: Whole grapes crushing and soft pressing. Cold stabilization just by gravity. Fermentation in stainless steel tanks and partly in oak barrels where wine remains for about 10 months. Malolactic fermentation partly done. Agent clarification after blending. Gentle filtration at the time of bottling.

WINE:

Blend with one international variety which bring complexity and backbone while the local king and queens bring locality and freshness. The nose opens an intense aroma of ripe yellow and tropical fruit. In the mouth it reveals a nice freshness, with the right balance and huge drinkability.

It is completely dry with less than two grams of sugar per liter and approximately 14%vol alcol.

TECHNICAL DATA:

Bottle: burgundy authentique 0.75 L

Closure: natural cork, tin capsule

Packaging: box six bottles