



SINCE 1910

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PINOT BIANCO



[IGT Venezia Giulia]

Straw yellow in colour, it is an elegant and full bodied wine that expresses notes of flowers, apricot, peach and pear.

On the palate it has good acidity and minerality and excellent aftertaste. Serve chilled, it is an excellent aperitif.

Ideals matches are with horse d'oeuvre, delicate fish and vegetables based first and main courses, soups and white meats.

Species of grape: Pinot Grigio

Terrain type: generally flat with gravelly substratum covered by a layer of soil

Cultivation system: double french guyot

Density: 4500 plants to hectare

Harvest method: manual and mechanical

Bottle type: 750 ml.

Vinification: short cold maceration, light pressing, static decanting, fermentation in stainless steel, batonnage, sur lies aging for 6 months.