



PINOT BIANCO CALIS

[IGT Venezia Giulia]

Organoleptic notes and food pairing

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.

Ideal matches are with hors d'œuvre, delicate fish and vegetables based first and main courses, soups and white meats.

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:

0,75 l

Vinification:

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