



STOCCO

SINCE ✕ 1910



VENTIDUE LUSTRI

[IGT Venezia Giulia]

Organoleptic notes and food pairing

As the name of the wine says, it is a tribute to the 110 years of the Stocco family in Bicinicco. Obtained from Pinot Bianco grapes, it has elegant fruity and floral hints. Very fine and persistent perlage, it boasts good structure, sapidity and smoothness and a long and persistent finish.

Excellent for any convivial moments, it perfectly pairs with fish, even fatty fish, first courses, cheeses and all meats.

Terrain type:

Flat with gravelly substrate covered by earthy material

Cultivation system: Modified Sylvoz

Density: 3000 plants per hectare

Harvest method: By hand

Bottle type: 0,75 l; 1,5 l

Vinification:

Maceration with skin contact, soft pressing, static decantation, first fermentation at 16°C and aging on the yeasts of the base wine for 6 months, second fermentation in autoclave with aging on the yeasts for 10 months, and aging in the bottle for 2 months.