

PINOT BIANCO

Garda Pinot Bianco DOC

VINTAGE 2018:

From plentiful spring rains through a long period of summer high pressure to a consistently hot September: all these conditions generated an ideal, homogeneous ripening process. The 2018 harvest will be remembered for high vineyard yields combined with fine quality

GRAPE VARIETY:

Pinot bianco, Trebbiano, Incrocio Manzoni

PRODUCTION ZONE:

The vines for white wine making are located in Muscoline town area in Brassina in the area immediately adjoining Lake Lucone

TRAINING SYSTEM:

Spurred cordon; planting density of 2.6 x 0.9 metres

YIELD PER VINE:

1.5 kg per vine

VINE DENSITY:

4500 vines per hectare

YIELD:

7 tons per hectare

HARVEST:

By hand in boxes, early in the morning as the ideal harvest time

WINE MAKING:

Traditional white wine method. Hand-picked grapes are pressed whole. The whole wine making process from fermentation to bottling takes place entirely in steel tanks. After a period of ageing on the fine lees, the wine undergoes a brief bottle-ageing period

- available from march 2019

COLOUR:

STRAW YELLOW WITH PALE GREEN HIGHLIGHTS



AROMA:

THE WINE'S AROMAS ARE FRUITY AND FLOWERY WITH CITRUS AND SWEET PINEAPPLE NUANCES



FLAVOUR:

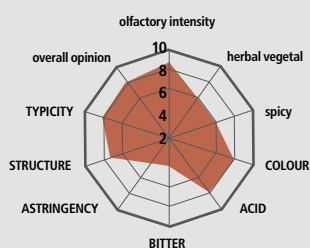
YOUTHFUL, LIVELY ACIDITY AND SOFT ROUND-ED SENSATIONS GIVE THIS WINE A PLEASANT DAMSON AND WHITE FRUIT PULP AFTERTASTE



FOOD PAIRINGS

The wine's savoury quality is brought out with fish, white meat and light starter food pairings.

Sensory scheme



The diagram above is solely for indicative purpose.



SERVING TEMPERATURE

8-12°C

ALCOOL VOL.:

12,5

RESIDUAL SUGAR:

7,2 g/l

DRY EXTRACT:

26,2 g/l



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