

PINOT BIANCO

Garda Pinot Bianco DOC

GRAPE VARIETY:	Pinot bianco, Trebbiano, Incrocio Manzoni.
PRODUCTION ZONE:	The vineyards of Pinot Bianco are located in Muscoline next to Lake Lucone.
TRAINING SYSTEM:	Guyot.
YIELD PER VINE:	2.5 kg per vine.
VINE DENSITY:	4500 vines per hectare.
YIELD:	11 tons per hectare.
HARVEST:	Grapes are collected in crates in the early morning with the purpose of preserving the freshness.

WINE MAKING:

White wine making in traditional way. All the grapes are hand-picked and whole bunched pressed. The winemaking process from fermentation to bottling takes place in stainless steel tanks. After a slow refinement on the noble lees, the wine undergoes a short period of bottle-age.

COLOUR:

STRAW YELLOW WITH PALE GREEN HIGHLIGHTS.



AROMA:

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



FLAVOUR:

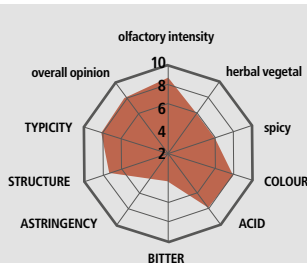
YOUTHFUL, LIVELY ACIDITY AND SOFT ROUNDED SENSATIONS GIVE THIS WINE A PLEASANT DAMSON AND WHITE FRUIT PULP AFTERTASTE.



FOOD PAIRING

This wine pairs well with fish, white meat and light starter; its sapidity allows the wine and the food to enhance the flavor of the other.

Sensory scheme



The diagram above is solely for indicative purpose.



SERVING TEMPERATURE

8-12°C

ALCOOL VOL.:	13
RESIDUAL SUGAR:	4 g/l
DRY EXTRACT:	21,5 g/l



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