



PINOT BIANCO

2014 | Venezia Giulia IGT



Category: white, dry
Grapes: Pinot Bianco
Location: Comune of Gorizia
Viticultural area: Isonzo

VINEYARD

Soil profile: shallow soils, with abundant pebble and gravel
Training method: double arched
Vine density: 3000 vines /ha
Planting age: 26 years

VINIFICATION

De-stemming-crushing
Pre-fermentation cold maceration: 8°-10° C
Pre-fermentation cold settling
Fermentation: 16°-20° C
Yeast: selected
Malolactic fermentation: not made
Maturation: 9 months on the lees
Clarification: gravity settling
Bottling: 23th July 2015
Bottle-ageing: 9 months

TECHNICAL DATA

Alcohol: 13,00 %
Total acidity: 5,21 g/l
pH: 3,42
Estimated peak of maturation: 5 years
Estimated cellar life: 10 years