



# PINOT BIANCO

2018 | 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: 30 years  
Harvest period: first half of September

## VINIFICATION

De-stemming-crushing  
Pre-fermentation cold maceration: 8°-10° C  
Pre-fermentation cold settling  
Fermentation: 16°-22° C  
Yeast: selected  
Malolactic fermentation: not made  
Maturation: 9 months on the lees  
Clarification: gravity settling  
Bottling: 15<sup>th</sup> November 2019  
Bottle-ageing: 9 months

## TECHNICAL DATA

Alcohol: 14,00 %  
Total acidity: 5,99 g/l  
pH: 3,21  
Estimated peak of maturation: 5 years  
Estimated cellar life: 10 years