

RARISOLCHI BIANCO

GRAPE VARIETY: *Pinot Bianco 90%, Sauvignon 10%*

PRODUCTION AREA: *DOC Friuli Colli Orientali*

PRUNING SYSTEM: *guyot*

SURRENDER FOR HECTARE: *80 q/ettaro*

HARVESTING METHOD: *hand-Harvesting with selection of the bunches*

VINIFICATION: *the grapes are harvested at the right degree of ripeness are de-stemmed and pressed softly. The juice after a first decanting is placed in tonneaux of 5 hl French oak barrels until the end of fermentation. The wine is bottled after being assembled at Sauvignon aged on the lees in stainless steel tanks.*

NOTES ON FLAVOUR AND BOUQUET: *Intense bouquet with good complexity and finesse. Hints of yellow flowers, acacia and broom, Green Apple, fine herbs and minerals. Dry taste, soft with good flavor and freshness. Intense and persistent with good harmony.*

SERVING SUGGESTIONS: *fish and pasta with sauces..*