



SCHIOPETTO

PINOT BIANCO COLLIO DOC

2019

A wine obtained exclusively from Pinot Bianco grapes, a varietal of great excellence, particularly suited to hilly areas, which has adapted perfectly to Friuli and in particular to the area of Collio. The Pinot Bianco has been planted in a well ventilated area where the soil is mainly marl (clay and limestone); it produces small compact bunches and the grapes are round and golden in colour. The harvest is by hand, followed by a soft pressing and decantation in absence of sulphur dioxide. This is followed by fermentation in stainless steel tanks under a controlled temperature. The ageing takes place on the lees for 8 months.



Appellation: Collio DOC

Grapes: 100% Pinot Bianco

First Production: 1967

ANALYTICAL DATA

Alcool % vol: 12,50 %

Sugar: 0,7 g/l

Total acidity: 5,94 g/l

PRODUCTION NOTES

Soil: Hilly marly soils of Eocene origin

Training system: Guyot and Cordon Spur

Harvest time: From second decade of August to the third of September

Harvest method: Manual

Yield per hectare: 50 q/hectar

Fermentation: 10-12 days in steel tanks

Fermentation temperature: 16 °C

Ageing: In stainless steel tanks for 8 months

Fining: Minimum 5 months in bottle

TASTING NOTES

Colour: Bright and clear yellow with golden touches

Aroma: Elegant aromas of ripe fruits, citrus and creamy notes that come together with floral ones which make the fragrance fresh and voluptuous.

Palate: Savory and perfectly consistent with the nose. Rich and persistent, with a note of freshness that gives pleasure and elegance.

Serving temperature: 13° C

Food pairings: Excellent with fish starters, its body also allows interesting contrasts when matched with white meats and baked fish.

TERRE FRIULANE S.R.L.

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