



SCHIOPETTO

PINOT BIANCO COLLIO DOC

2015

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

Alcohol % vol: *13,50 %*
Sugar: *1,2 g/l*
Total acidity: *5,8 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*
Finning: *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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