



# COLLIO PINOT BIANCO 2021

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Denominazione d'Origine Controllata  
MADE EXCLUSIVELY WITH PINOT BIANCO GRAPES

**DOC area:** COLLIO, Pradis hills near Cormòns

**Planted in:** 1970, 1993

**Yield per hectare:** 6,000 kg

**Type of soil:** marl and sandstone ("Ponca")

**Training system:** Guyot

**Vine density:** 5,500 plants per hectare

**Harvest time:** half September 2021

**Winemaking technique:** the grapes are destemmed and undergo maceration for a few hours. The wine then spends time on its lees during eight months of fermentation and ageing in steel vats.

**Bottled in:** end of May 2022

**Alcohol by volume:** 14%

**Serve at:** 12°C

**Expected capacity for ageing:** 5-10 years

**No. of bottles made:** 4,500 bottles

**Sensory profile:** complex and layered on the nose, it has a rich, potent flavour with a strikingly substantial body propped up by a touch of salty acidity.

**Pairings:** fish soup, risotto, tagliolini with seafood, mushrooms and soft cheese.

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The vineyards on the Pradis hills face south and give outstanding length and complexity to the refined grapes. Thanks to the size and balance of the grapes and our sensitive handling of them, the wine is sun-kissed, close-knit and resplendent, with fragrant notes of yellow flowers, honey, lime blossom and white chocolate.

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