



## CLASSIC LINE

### PINOT BIANCO – Doc Collio

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#### GENERAL DATA:

**Vineyard:** located in the municipality of Dolegna del Collio.

**Kind of ground:** Marl and Clay.

**Grape:** Pinot Bianco.

**Type of cultivation:** Cappuccina, Guyot.

#### VINIFICATION AND REFINING:

The grapes are harvested by hand using boxes, steeped in a cold horizontal press for eight hours and the must is cleaned through settling.

The fermentation takes place in steel tanks at a controlled temperature of 18°C. When the fermentation is over, the product thus obtained is not poured off and therefore remains in the same containers to mature for about five months at a constant temperature. At the end of this period, the wine is assembled and bottled. There follows a further long period of refining in the bottle before the wine is distributed.

#### ORGANOLEPTIC CHARACTERISTICS:

It is a straw yellow color. It has a very elegant and delicate bouquet, ranging from wild flowers, cherries, apricots and apples. On the palate it is dry and medium-bodied.

#### FURTHER INFORMATION:

**Drink with:** risotto, pasta and vegetable soup; excellent with all dishes based on eggs and fish.

**Longevity:** 4-5 years.

**Serve at:** 11-12°C.

AZIENDE AGRICOLE  
L I V O N



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