

SIRMIAN Pinot Bianco 2014

An extensive bouquet fills the glass with aromas ranging from apple to citrus fruit and ripe pineapple. Growing in a soil with a mix of ancient rock types, it comes with extraordinary saltiness, an impressive body, elegance and crisp acidity on the palate, including a fresh and lively finish. An excellent aperitif and ideal companion to starters, pasta and fish.

The historical Sirmian vineyard, on the slopes of Nals, has soils of exceptional mineral richness (moraine soils with porphyry, marble, gneiss, mica and chalk). Cool summers and mild autumns, caused by the Alpine climate of the area, enable a late harvest in mid-October, which is ideal for our Pinot Bianco.

Serving temperature:	10 °C
Aging time:	10 years
Yield per hectare:	45 hl/ha
Alcohol content:	13,8 Vol.%
Total Acidity:	6,4 g/l
Residual net dry extract:	25,1 g/l
Residual sugar:	3,2 g/l

