



Bianco
per sé

Alpi Retiche IGT

Grape varieties	Gewurztraminer Piwi Souvigner Gris Piwi Aromera
Altitude	400 - 600 m a.s.l.
Exposure	South East
Soil	Pebbly due to the presence of granitic and gneiss gravel, sandy and slightly silty with very little clay. On the high-altitude terraces, very sunny with big temperature differences.
Training system	Guyot-trained in north-south rows on terraces.
Vineyard density	5000 vines per ha
Grape yield in wine	55%
Alcoholic Fermentation	In stainless steel
Malolactic Fermentation	NO
Ageing	In steel vats for four months, then four months in the bottle.

Organoleptic qualities	Straw yellow with light golden notes and greenish hues. Instantly on the nose are an aromatic note recalling grapefruit, tropical spices and flowery overtones. On the palate it is dry, pleasantly acidulous, tasty yet mouthfilling. Medium-bodied, well balanced with a persistent aromatic finish
Alcohol content	12% vol
Serving temperature	10° - 12°
Food pairing	Especially good with fried foods and vegetable quiches and pies. Smoked cured meat, goat ham and Brisaola.

Contains sulphites | Produced in Italy | ICQRF SO/2182