

# Pinot Bianco

## BLAZIC



## COLLIO

### ANALYTICAL DATA

% Alcohol:  
13,0 %

 Sugars:  
Dry

 Vintage:  
2020

### FOOD PAIRING



White meat, light appetizers,  
seafood and rice dishes,  
small pastry



### TECHNICAL DATA



Pinot Bianco  
Collio D.O.C.



Cormons (Zegla)



Marl and sandstone soil



*Cultivation system:*  
Guyot



*Pest management:*  
Organic conversion



*Harvest period:*  
Second decade of September



*Harvest mode:*  
Manual



*Vinification:*  
12 hours maceration on the skins  
at room temperature, spontaneous  
alcoholic fermentation



*Aging:*  
12 months in oak tonneaux, 12  
months in steel tanks



*Temperature of service:*  
12-14 C°

### ORGANOLECTIC NOTES



*Color:* Gold yellow



*Bouquet:* Pleasant and broad wine  
with fruity and floreal aromas



*Taste:* Well structured wine  
supported by a pleasant acidity,  
softly balanced between fruity  
and spicy notes

