

pinot bianco venezia giulia IGT

description:

These vineyards lie in the community of Capriva, partially on hilly terrain. There are 6 acres of Pinot Bianco, of which half are new vines.

Complete malolactic fermentation takes place in the month of October and during maturation the wine is on the lees for 6 months in stainless steel tanks. At the end of summer, a sterile filtration takes place before bottling and after this, there is 3 months of bottle refinement in the winery.

region:



friuli-venezia giulia

producer:

Roncus

grape varieties:

Pinot Bianco

harvest:

End of September

production:

26,000 bottles

altitude:

300–400m A.S.L.

soil:

Gravelly soil on the flat land and marl soil on the hillside;
50% new vineyard, rich in minerals

alcohol:

13.50%

tasting notes:

A bright yellow intense color with robust floral, fruit and herb flavors with an elegantly balanced mineral finish. Serve with soft cheeses as an aperitif or as an easy accompaniment to a lighter chicken or fish-based meal.



GAMBERO ROSSO

2003 Pinot Bianco



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