

SCHIOPETTO

PINOT BIANCO



Bright yellow in color with tinges of gold and elegant aromas of pineapple, meyer lemon, and small white flowers. Creamy on the palate with a persistent finish and clean acidity.

Color: White

Grapes: 100% Pinot Bianco

Soil: Eocene marl

Training System: Guyot and spur Cordon

Yield per Ha: 50 Hl/Ha

Fermentation: in stainless steel for 10-12 days

Aging: 8 months on the lees in stainless steel with at least 5 months in bottle

Represented by Soilair Selection

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