

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

Yield: 50 HI/Ha

Yeast: cultured

Fermentation: In stainless steel for 10-12 days

Malolactic fermentation: no

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