

**PINOT BIANCO
GARDA D.O.C.**

Grape varieties: Pinot Bianco 100%
Production area: Lugana di Sirmione
Surface: 06.50 Ha.
Vineyard's average altitude:
72 Mt. above sea level.
Sun exposure: Total.
Soil: Calcareous.
Training method: Row training with
Gouyot pruning.
Planting year: 1975
Harvest time: September.
Winemaking: Soft pressing of
the grapes and fermentation in
stainless steel vats at controlled
temperature.
Production: 60.000 bottles
Color: White.
Nose: Floral, decisive and intense
Taste: Soft and well balanced.
It must be appreciated when still young.
Serving temperature: 10/12°C
Matching dishes: Fish in general.

