



PINOT BIANCO FIEGL 2018

Denomination	D.O.C. Collio Pinot Bianco
Type of soil	Flysch and sandstone from the Ecocene epoch
Treatment method	Certified integrated disease treatment with controlled environmental impact
Training system	Guyot
Harvest period	September
Alcohol	12,5%
Aging	Stainless steel tanks, bottle
Service temperature	10-12°C
Tasting notes	Bright straw-yellow hue. Fresh and multi-faceted with notes of white flowers, green apple, and white peach. The taste is balanced and fresh with a mineral touch. A good persistency. It is perfect both for aperitif and with food, especially delightful with seafood.