

leopold



FIEGL

Winemakers since 1782



Cuvée Blanc Leopold 2018

Denomination	D.O.C. Collio Bianco
Type of soil	Flysh and sandstone from the Eocene epoch
Treatment method	Certified integrated disease treatment with controlled environmental impact
Training system	Guyot
Harvest period	End of September and beginning of October
Alcohol	13%
Aging	Barrique/tonneaux and bottle
Service temperature	13-14°C
Tasting notes	Bright straw-yellow color with golden highlights. Yellow flowers, tropical fruit, spices, and vanilla blend into a complex bouquet and a great elegance. In the mouth, it is smooth, salty, and rather fresh resulting in a balanced wine. It is a wine that can be paired with all types of food; it is surprising with white meat.

FIEGL società agricola

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