



Thanks to the thermoregulatory action of the sea and to the mountains that surround the plain and stop the penetration of the north winds, a perfect balance is created, which gives life to elegant and fragrant wines.



FRIULI ISONZO

# Bianco Pietraverde

D.O.C.

Grape varieties

Tocai Friulano, Malvasia, Chardonnay



Crystalline, straw yellow with green highlights.



Of golden apples, fresh grass with a final hint of dried fruit and hay.



Mellow, velvety, clean, and full-bodied, of great structure.

**Vine training system:** simple and double Cappuccina, Guyot. **Harvest period:** second ten days of September. **Vinification:** the de-stemmed grapes are macerated for a long time in cooled pneumatic presses, in order to extract from the skin the antioxidant substances helathy for the human body, the must ferments at controlled temperature. **Maturation:** 6-7 months on the fine lees in stainless steel tanks. **Colour:** crystalline, straw yellow with green highlights. **Aroma:** of Golden apples, fresh grass with a final hint of dried fruit and hay. **Taste:** mellow, velvety, clean, full-bodied, of great structure. **Serve with:** as an aperitif, with delicate, not too savory and spicy starters, also serve with white meats and fish, seabass, gilthead bream and fish soup. **Serving temperature:** store the bottle in a cool, dark place with a stable temperature; serve at 8-10° in Summer and at 13° in Winter, in a high-stemmed, wide, capacious glass.