

VENICA & VENICA

Vignaioli dal 1930



“Tàlis” • Pinot Bianco • DOC Collio

HARVEST 2018

Alcohol in Vol. % : 13,5

Total Acidity % : 4,5

Winemaking:

The grapes were picked and de-stemmed on 30th / 31st August. The must was then left on the skins for 12 hours at a temperature of 10°-12° C in tanks specially designed to protect it from oxygen by using recycled carbon dioxide from the first fermentation, thus reducing levels of antioxidants. Subsequently 40% fermented and aged on the lees for five months in 20-27 hl barrels and the remainder in steel tanks. The wine was then blended and bottled during the full moon at the end of March.

Tasting profile:

Intense and well-defined on the nose, with wild flowers and apple aromas which evolve towards notes of aromatic herbs with bottle age.

The palate is intense and long with excellent structure and balance and bright acidity.

Food pairing:

Fish starters, soups, poultry, eggs dishes and mild cheeses.

Serving temperature: 12/13°C



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