

bianco COLLAVINI

WINEMAKING

The grapes are picked up separately and set on drying trays to undergo a one-week process of concentration in our drying lofts at controlled temperature and moisture. After pressing, the juices are macerated on the skins for one night and fermented in stainless steel tanks at 16°C. The wine remains on its lees until the first spring days.

WINE

Deep straw yellow.
Rich and soft white wine, with a well balanced freshness and fruitiness presence.
Elegant body, clean and tasty, with a good aromatic content. Smooth and pleasant, fairly long on the finish.

SUGGESTIONS

Storage: lay the bottle on its side in a dark, dry room at a temperature of 15°C.
Food matchings: fish appetizers, risotto and white meat dishes.

GRAPES

Chardonnay 70%
Ribolla Gialla 30%

ZONE

BiancoIGT Venezia Giulia

PRODUCTION AREA

Friulian plains and hills

YIELD

100 quintals/hectare

TRAINING SYSTEM

Guyot

DENSITY

4.800 vines/hectare

HARVEST PERIOD

September

ALCOHOL CONTENT

Approx 12,5% vol.



Serving
Temperature:
10-12°C



EUGENIO
COLLAVINI

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