



TENUTE TOMASELLA

Emozioni in un sorso



PINOT BIANCO Trevenezie IGT

Grape variety	Pinot bianco 100%
Yield	80.000 Kg/He.
Training system	Guyot.
Harvest	manual with grape selection.
Vinification	50% of the grapes undergo softly pressed and 50% with 10 hours of cryomaceration; fermentation at constant temperature of 16°-18°C and then complete malolactic fermentation.
Refinement	8 months on fine yeasts in steel vats followed by 3 months in the bottle.
Alcohol content	12,5 % vol.
Colour	straw yellow colour with greenish tinges.
Bouquet	traditional and intense fruity aroma with delicate scents of white blossoms, hints of apple and apricot.
Taste	full-flavoured and well balanced with a lasting finish.
Accompainment	an all-rounder wine particularly suited to first courses, oven baked fish and medium matured cheese.
Serving	best served at 10°-12°C.
Storage - Ageing	peak of bottle maturation is reached after around 2 years. Quality kept up to 4 years.

AWARDS

WEIN GUIDE DEUTSHLAND 2020 | Pinot Bianco 2018 89/100
VITAE 2020 | Pinot bianco 2017 Trevenezie IGT 3/4 viti