

PRIMO - Pinot Bianco TreVenezie IGT



GRAPE VARIETIES

Pinot Bianco.

PRODUCTION AREA

Veneto and Friuli Venezia Giulia.

WINEMAKING

The grapes are harvested between the end of August and the beginning of September. Soft pressing and fermentation at low temperature in stainless steel tanks. Brief aging in stainless steel before bottling.

TASTING NOTES

Pale yellow color with greenish highlights. Pleasant fruity and floral notes of apple and jasmine on the nose. A delicate wine, with a pronounced acidity that enhances its freshness and pleasantness.

FOOD PAIRING

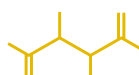
A versatile wine, ideal with appetizers and light first courses, white meats, cold cuts, and fresh cheeses.



SERVING TEMPERATURE
8-10 °C



ALCOHOL
12%



ACIDITY
5,50 gr/L.

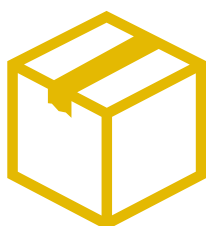


RESIDUAL SUGAR
3 gr/L.



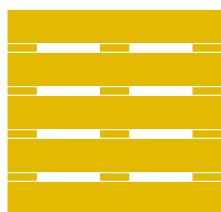
BOTTLE

Type of Closure	Helix cork
Lenght:	80,5 mm
Height:	296 mm
Tare:	410 gr
Volume:	750
Gross Weight:	1200 gr
EAN Code:	8003503019519



CARTON

Lenght:	25 cm
Width:	17 cm
Height:	31 cm
Tare:	235 gr
Volume:	7200 gr
EAN Code:	18003503019516



PALLET LAY OUT

Size:	80X120
Type:	Fumigated
Cartons per layer:	19
Number of layers:	5
Cartons per pallet:	95
Bottles per pallet:	570
Gross Weight:	700 kg