

Blason wines

BIANCO - CEDRI

Classification:
IGT Venezia Giulia

Variety:
Selection of Friulano and Pinot Grigio

Vine training system:
Guyot

Soil:
pebbly limestone rich in iron oxides

Harvest:
September

Method of harvesting:
mechanical

Winemaking:
carefully selected ripe grapes are destemmed and crushed at low temperature with enzymes added to aid static clarification. Alcoholic fermentation with selected yeasts under controlled temperature. Three weeks after harvest, the wine is racked off gross lees and ages on the yeasts until it is bottled in Spring.

Description and food pairing:
fresh, fruity wine harmonious and sapid, elegant thanks to the aromatic complexity. It is an excellent aperitif served at 10-12°C and a fine accompaniment to fish starters, delicately flavoured soups and grilled fish.

