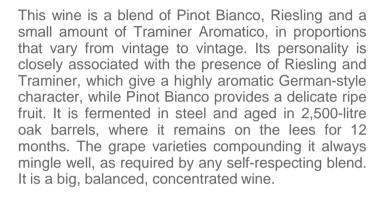


## **BIANCO "LATIMIS"**

DOC Friuli Isonzo



## **IN THE VINEYARDS**

Vine density: vines per hectare: 4500 Traminer –

5700 Pinot Bianco and Riesling Training system: Guyot Clones featured: various

Yield per vine: approx. 1–1.5 Kg

## **IN THE WINERY**

Wine processing: white

Maceration: no

Crushing: soft; whole grapes

Fermentation: at a controlled temperature of 19°C

with cultured yeasts

Ageing and storage: in 2500-litre oak barrels for

one year on the lees

Malolactic fermentation does not take place

## **PAIRINGS**

It is a classic appetizer wine, for aperitifs and pairing with canapés.

