



GIACOMO
SALMASO

COLLI EUGANEI PINOT BIANCO DOC



GRAPE VARIETY USED

Pinot Blanc



PRODUCTION ZONE

Regional Park of
the Euganean Hills



ALCOHOL CONTENT

12.5 to 13.5 % by vol.,
depending on vintage



SERVING TEMPERATURE

8 to 10 °C

Training System

Spur pruning and Sylvoz

Vinification Process

Fermentation at a controlled temperature of 16 to 20 °C for 10 to 15 days.
Aged in concrete barrels for 6 to 7 months.

Description

An extraordinarily elegant wine, Pinot Bianco is straw yellow in colour with greenish hints. The nose reveals elegant, delicate fruity notes reminiscent of pear and pineapple. The floral notes recall hawthorn, sage and acacia blossom. On the palate, its fine structure and elegance can be appreciated in full, with a smooth, complex finish and an intriguing freshness.

Pairings

A great accompaniment for spring risottos with bladder campion, wild hop sprouts, nettles or asparagus, seafood-based first and main courses, and white meats.

Azienda Agricola Giacomo Salmaso

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