



Name of the wine: **Bianco delle oche**

Grapes: Blend of white grapes

Type of soil: Clay and stones

Production region Friuli Venezia Giulia

Vineyard: date of plant 2000 e 2010

Type of plant: Guyot

The grapes are directly softly pressed.

The must is cleaned up and fermented in steel tank at low temperature (15 °C). It stays on fine lees for about 7 months with weekly “batonnages”.

The wine has a yellow colour with green reflectives, it smells of fresh fruits (pear, apple citrus, grapefruit); at the taste the wine is fresh but even full body and long.

It is very good like drink before dinner; good in combination with starters, pasta, rice, steamed or grilled fishes.

Serve it at a temperature of 12 °C.

Ageing time limit at least 2 years.

