



1528

SALATIN

IGT Trevenezie Pinot Bianco



Growing area	Hill area of Treviso
Grapes	Pinot Bianco
Soil	Land with morain origins, deep, clay - rich, heavy
Training system	Guyot - Sylvoz
Harvest period	End of August, first days of September
Vinification	After a few hour of cold maceration the must is separated from skins by means of soft pressing
First fermentation	In steel aging on fine lees
Maturation	In steel
Alcohol	12,5% Vol
Total acidity	5,00 - 6,00 g/l
Appearance	Bright straw yellow
Bouquet	Intense fragrance, persistent, pleasantly fruity with a clear melon scent
Palate	Dry, full, soft, harmonious of great persistence
Serving suggestion	It is an excellent wine for fish but it perfectly matches with cold and hot starters, first courses
Serving temperature	10 - 12 °C
Size	Bottle 0,75 lt

Salatin SRL

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