



Palazzi



<b>APPELLATION</b>	<b>PINOT BIANCO IGT VENETO</b>
<b>EAN BARCODE</b>	634682000463
<b>PRODUCTION REGION</b>	The pebbly soils and clayey expanses at the top of the Treviso plain, bathed by the Piave and Livenza rivers, upon which the gentle slopes of the Veneto Pre-Alps stand as a bulwark.
<b>VINIFICATION</b>	The crushed grapes undergo quick maceration on the skins for 10-12 hours at 14°C, followed by fermentation on clean must at 16° C for 10-15 days, using selected yeasts. After the first racking, the wine is aged on the yeasts for 4-5 months, after which it is clarified and filtered before being matured in steel containers.
<b>TASTING NOTES</b>	Pinot Bianco is a polished, piquant, intensely aromatic wine, persistently vinous on the nose, with a scent of flowers. Well-orchestrated and enfolding on the palate.
<b>FOOD AND WINE PAIRING</b>	A delicate wine, ideal with starters and first courses made with fish. Excellent with shellfish; equally good with herb risottos and creamy vegetable purées.
<b>SERVING TEMPERATURE</b>	8-10 C°
<b>ALCOHOL CONTENT % VOL</b>	11,5
<b>RESIDUAL SUGAR LEVEL % VOL</b>	0,6
<b>TOTAL ACIDITY gr/lt</b>	5,5
<b>So2</b>	132
<b>BOTTLE TYPE</b>	Bordeaux Clear Glass
<b>BOTTLES per CASE</b>	12
<b>CASES per LAYER</b>	16
<b>CASES per EPAL</b>	64/80

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