

## Pinot Bianco 2009

The ideal conditions offered by the Penon Vineyard, which is situated at a higher altitude, guarantee that our Pinot Blanc is surely one of the best products among a wide variety of excellent white wines. Owing to the fact that the output of wine per hectare is strictly limited and controlled, and only fully grown grapes are used for vinification, we are able to produce complex wines. Fermentation, vinification and storage are carried out in steel tanks at controlled temperatures.

The mixed limestone and clay loam of the Penon Vineyard ensure the harmonious aroma of the wine. As its taste is characterized by a well-balanced acidity and a persisting full flavour, this wine can be perfectly combined with light starters and dishes with fish or white meat.

|                             |      |       |
|-----------------------------|------|-------|
| • Yield per hectare:        | 70   | hl/ha |
| • Alcohol content:          | 13,4 | Vol.% |
| • Total Acidity:            | 5,75 | g/l   |
| • Residual net dry extract: | 21,6 | g/l   |
| • Residual sugar:           | 3,2  | g/l   |
| • Aging time:               | 2-3  | years |
| • Serving temperature:      | 8-10 | °C    |

