

Pinot Bianco "Myo" DOC Friuli Colli Orientali

Grape Variety: Pinot Bianco

Alcohol Content: 12.5%

Region: Friuli

Producer: Zorzettig

Vinification

Traditional with squeezing of whole grapes, not de-stemmed, followed by the phase of clarification of cold must for 12 hours. At this point the must, always kept protected from oxygen, is sent to fermentation for 10 days at a temperature of 18/19 ° C.

Tasting Characteristics

The wine expresses all the elegance of the original vine combined with the structure given by the age of the vineyard. Straw-yellow color with light greenish reflections, with a fine but intense fragrance reminiscent of the Golden apple. In the mouth it is sapid, soft but at the same time decided with a good correspondence with the sense of smell; the notes of white fruit and bread crust complete the picture.

