

AZIENDA VITIVINICOLA
PARCO DEL VENDA



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PINOT BIANCO
COLLI EUGANEI

PINOT BIANCO I.G.T.

- *NAME: Colli Euganei Pinot Bianco Abboccato*
- *GRAPE VARIETY: 100% Pinot Bianco*
- *PRODUCTION AREA: Cinto Euganeo - Galzignano Terme*
- *YIELD PER HECTARE: 9000 kg/ha (4 tons/acre)*
- *ALTITUDE: 300 meters a.s.l.*
- *EXPOSURE: south*
- *SOIL: hilly, well exposed and ventilated, mostly clay*
- *VINE TRAINING SYSTEM: Guyot*
- *YEAR OF PLANTING: 2003*
- *HARVEST TIME: second decade of September*
- *PLANT DENSITY: 5000 grapevines per hectare (2023 per acre)*
- *VINIFICATION: After being harvested, the grapes are destemmed and crushed, with immediate removal of the skins and other solid elements. Then the grapes are softly pressed with the help of horizontal pneumatic presses, which facilitate the extraction of a quite clean grape juice. The must obtained goes through a fermentation process with selected yeasts at controlled temperature of 17°C. At the end of the alcoholic fermentation, the wine is poured off into tanks for the fining.*
- *WINE FINING: in thermo-conditioned steel tanks, where the wine is kept on fine lees for five months. After bottling, the wine ages in the bottle for a period of three months before it can be released for sale.*
- *PRODUCTION: 15.000 bottles*
- *TASTING NOTES: Pale straw yellow colour with greenish reflexes. Its fresh, aromatic smell reminds of melon, banana and pineapple, while the taste is soft and velvety. It is a well-structured, harmonious wine with good persistence on the finish and wonderful liveliness and balance on the palate.*

ALCOHOL: 13.0% vol.

RESIDUAL SUGAR: 9.00 g/l

TOTAL ACIDITY: 5.50 g/l

PH: 3,20

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