

*San Martino*



*dal 1918*



## **Pinot Bianco I.G.T.**

GRAPE VARIETY: Pinot bianco 100%  
AREA OF PRODUCTION: Veneto  
HARVEST: september - october  
YIELD PER HECTAR: 160 q.l.s  
VINIFICATION: white vinification in steel vats  
at controlled temperature  
ALCOHOL CONTENT: 12% vol.  
TOTAL ACIDITY: 5%  
RESIDUAL SUGAR: 9 g/l

### ORGANOLEPTIC CHARACTERISTICS

COLOUR light straw yellow, shining and brilliant.

BOUQUET fruity, well-balanced, sometimes with floral notes.

TASTE dry and harmonic.

### BEST SERVED WITH

It is suggested in particular with starters, white meats and fishes.

Serving temperature: 10-12 C°

vinicola  
s.a.s. 

### **VINICOLA CACCARO SAS**

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