

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: 11% 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°



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