



Bianca - Riserva CorteBianca Dosaggio zero

Colour

Intense gold.

Perlage

Continuous and persistent with fine, compact and creamy foam.

Flavour

Of delicate ripe fruit, slightly withered (ananas and apricot), of fully ripe yellow peach, of candied "tarocco" orange, of small red berries, of withered white and yellow flowers (honeysuckle, helichrysum, lime and acacia), of *brioche* bread, of vanilla nougat. A light note of *boisè* which amalgamates very well with the wine's complex and full-bodied aromaticity.

Taste

Elegant and harmonious, with a freshly acid vein that perfectly marries with the wine's important structure, which is savory and of great fullness and length. The initial notes of slightly withered fruit (agrumes and yellow peaches) return in the aftertaste as well as the candied orange, with roasted nut and almond, and a "finale" of agrumated and vanilla honey.

Matching suggestions

Shellfish, lake and river fish, (either "white" or "in cartoccio"), fat poultry (capon) or more hallenging matches with bird game (woodcock, snipe and quail), and seasoned cheeses.

Vintage	2012
Grapes	Chardonnay 50%, Pinot noir 50%
Winemaking	Gentle pressing, fermentation in temperature-controlled stainless steel tanks
Ageing	6 months in stainless steel and Barrique
Fining	at least 60 months on lees
Alcohol	12,5%
Service temperature	8 - 10°C
Vineyards	CorteBianca
Type of ground	Morainic
Training system	Guyot
Plants per hectare	6.250
Production per hecatre	70 quintals



