



SCUBLA

PINOT BIANCO

Classification
V.Q.P.R.D. D.O.C.
Eastern Hills of Friuli

Grapes
100% Pinot Bianco.

Position and vineyards

Marly hilly soil: vineyards situated on the hillside around the main buildings, facing Southwest. Vines trained with the double arched cane system, 4,000 vines per hectare, the new vineyard is trained with the Guyot system with 5,000 vines. The older vines have some Chardonnay "intrusion".

Harvest

By hand, towards mid September; 60-65 quintals per hectare.

Vinification

Whole grapes gently pressed; the must is decanted at low temperature and left to ferment at a controlled temperature in steel tanks, then it remains for around 8 months on the yeast residues.

Alcohol content
13,5-14%

Acidity
5,5-6 g/l

Organoleptic Properties

Straw-yellow colour, full bouquet with nuances of flowers and fruit and a strong fragrance of bread crust and golden apple; after a long refinement there are traces of almond.

Best served with

Light hors d'oeuvres, first courses and soups, fish dishes.

Medium annual production
7,000 bottles