



Name:	Pergole
Denomination:	Pinot Bianco IGP Vigneti delle Dolomiti
Wine:	Pinot Bianco 100%
Type of cultivation:	In densely planted rows with pruning à la Guyot (n. 9730 plants/hectare).
Production:	75 - 80 hl per hectare
Place of Production:	“Collina Zinzéle” vineyard (Loc. Sano Municipality of Mori - TN)
Vinification:	Soft crushing with destemming, light, cold maceration followed by fermentation of the must without skins at controlled temperature
Characteristics:	
Colour:	Straw colour
Smell:	Intense and persistent
Taste:	Full, harmonious and characteristic
Ageing:	1 - 3 years
Serving Temperature:	10° - 12° C.
Best with:	An excellent aperitif, with hors-d’oeuvres; good with fish