BIANCA 2016

Variety:	100% Erbaluce from vineyards in soil of morainic origin in the Canavese area at 370 m a.s.l.
Vinification:	Gentle pressing and cryomaceration. Vinification in stainless steel vats at controlled temperature. Short élevage on the yeast to enhance the fragrances of fermentation
Production yield:	14,000 bottles
Alcohol content:	12.5% vol.
Total acidity:	7.1 g/l
pH:	3.30
Extracts:	19 g/l
Residual sugars:	3.7 g/l
Food pairing:	Starters, first courses, delicate fish dishes, fresh shell fish and vegetables
Serving temperature:	6-8 °C