

MARIE Bianco Provincia di Pavia IGT



GRAPE VARIETIES	Riesling, Malvasia Bianca di Candia
PRODUCTION AREA	Oltrepò Pavese
SOIL TYPE	Mixed calcareous clayey
TRAINING SYSTEM	Guyot
YIELD PER HECTARE	75 q.li
PLANTING DENSITY	4500 vines/hectare
HARVEST	Harvested by hand in box (mid-late september)
TECHNICAL CHARACTERISTIC	Sugar 20-21% Acidità tot. 8-9g/l - ph 3,2
WINEMAKING	Maceration with the skin of 8-10 hours at controlled temperature (4 °C),static clarification and fermentation at 15 °C
AGEING	In steel tanks for 8 months and in bottle for 3 months
BOTTLING ANALYTIC DATA	Alcohol 12,5-13% vol. Total acidity 6 g/l - ph 3,2
BEST SERVED AT	4-6 °C.
TASTING	Golden yellow color, intense with hints of minerals, peach and very ripe tropical fruit. The taste is wonderfully fruity and pleasantly sapid.