



MASUT DA RIVE

PINOT BIANCO



Production zone:

DOC Isonzo del Friuli

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Winemaking: The grapes are picked by hand, softly pressed and allowed to settle at 10-12°C.

Ageing: the fermentation happens in stainless steel tanks, where the wine ages on the lees for 12 months, only the 30% of the wine is aged in French oak 500Lt barrels.

Color: Intense yellow color with green reflections.

Bouquet: Fine wine which evokes white flowers at the nose, hints of fruit like yellow peach, pear and apricot.

Taste: Sublime on the palate with fresh and mineral notes. Shades of wildflowers, acacia flowers, bread crust and apple. Through aging its bouquet is enriched by toasted almond notes and mature peach.

Pairing suggestions: Perfect with fish, shellfish, pasta, risotto with clams and vegetable soup.

Alcohol: 13% by vol.

Serving temperature: 10/12 °C