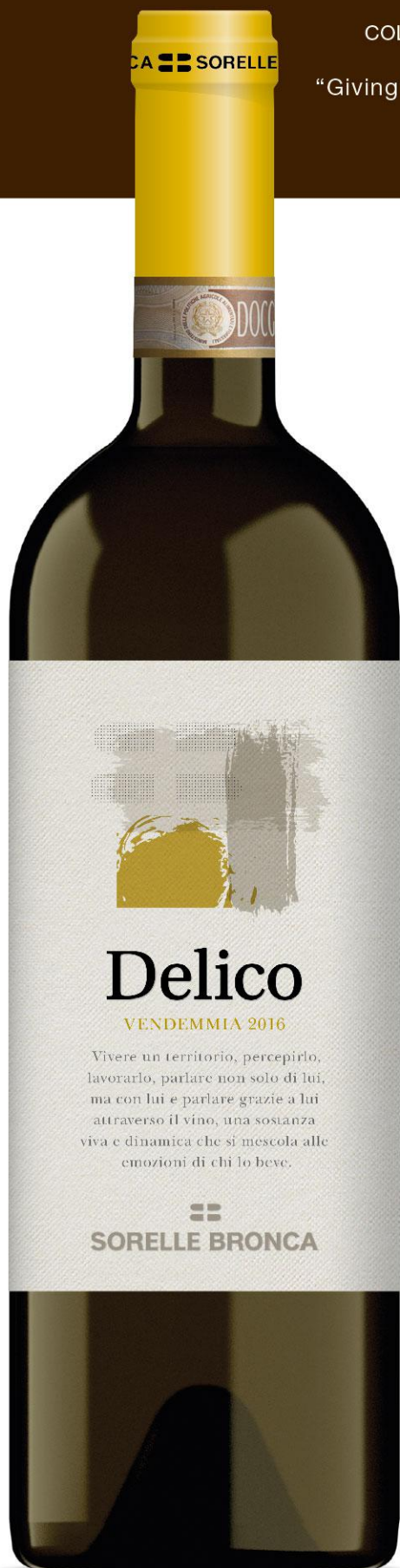




DELICO COLLI DI CONEGLIANO DOCG BIANCO

“Giving shape and substance to local and human values”.



Cultivars: Manzoni Bianco, Pinot Bianco, and Riesling.

Production area: Rua di San Pietro di Feletto (45°54'36"N 12°15'35"E).

Altitude: 200m to 250m above sea level.

Cultivation of the land: Entirely by hand.

Training system: Guyot.

Harvest: By hand, using crates.

Winemaking and ageing technique: Sequential pressing of whole grapes, fermentation 30% in barriques and 70% in steel tanks for 12 months. Bottle ageing for 6 months.

Properties: A wine that reflects the qualities of the clay soil where its origins lie, with its blend of depth and subtle elegance. In the first few years, it brings to the fore aromatic citrus notes, which fuse with hints of grass, petrol and minerals during the ageing process.



TECHNICAL DETAILS

Alcohol content:	13,5%	vol.
Acidità totale:	5,5	g/l.
Ph:	3,40	
Serve at:	14°	

The figures are approximate because they vary from one vintage to the next.

SIZES	PACKAGING	GIFT PACKS
750ml.	6 horizontal bottles	1 / 2 / 3 lithographed
1500ml. (available on request)		1 / 3 / 6 wooden individual litho or wooden