

Francesco Rotolo

Pinot Bianco

VECCHIE VITI

Selection of the best grapes from an old vineyard planted in the 1970s. Pinot Bianco, more than any other variety, expresses the great refinement and elegance that Collio can offer. It cannot be produced every year due to the delicacy of the grapes, but when conditions allow, it becomes an exciting wine that conveys the flowers, aromas and colors of this borderland.

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Grape: 100% Pinot Bianco

Area: Dolegna del Collio

Vintage: 2025

Vineyard Age: 55 years

ANALYTIC FACTS

Alcohol % vol.: 13 %

Sugar: 1,9 g/l

Total Acidity: 5,6 g/l

PRODUCTION NOTES

Soil: Eocene marl (ponca in Friulian)

Training System: Guyot bilaterale

Harvesting: Second ten days of September

Grape collection: Manual

Yield: 30 q/he

Fermentation: In steel for 12-14 days at 17/18 C°

Ageing: In steel for 9 months

TASTING NOTES

Serving temperature: 13 C°

Food matches: Fish dishes, white meats and soft cheeses