|  |  |  |
| --- | --- | --- |
| Pinot Bianco  *Ticino*  *Denominazione di origine Controllata* | | *C:\Users\User\Documents\Grafica e immagini\Immagini Etichette\Pinot Bianco Anfora.jpg* |
|  | |  |
| ***Production area*** | *Tenimento dell’Ör in Arzo* | |
| ***Grape varieties*** | *Pinot Bianco* | |
| ***Colour*** | *Straw yellow with greenish reflections* | |
| ***Perfume*** | *Very fine and discreet with a marked minerality accompanied by elegant fruity notes.* | |
| ***Flavour*** | *Long and persistent, with a lively and nervous character thanks to a well present acidity and an excellent aromatic complexity.* | |
| ***Aging*** | *4/5 years* | |
| ***Alcoholic content*** | *13 Vol.%* | |
| ***Vinification*** | *Soft pressing followed by fermentation and ageing for 11 months in Cocciopesto amphorae with a capacity of 1,000 litres. Regular re-introduction of the yeasts using the 'bâtonnage' technique.* | |
| ***Service*** | *It is advisable not to serve at temperatures below 10°C to have a good aromatic expression.* | |
| ***Gastronomic combination*** | *Freshwater fish, white meat and cheese.* | |