



COLLIO BIANCO

GRAPE VARIETIES USED:

depending on the vintage, different percentages of Friulano, Malvasia, Chardonnay and Sauvignon

TRAINING SYSTEM:

Guyot

PLANT DENSITY:

3500 - 5200 plants per hectare

HARVEST METHOD

AND PERIOD:

manual, September

PRODUCTION AREA:

municipality of Cormòns (Gorizia) in the Zegla, Novali areas in the heart of the D.O.C. Collio

CHARACTERISTICS

OF THE LAND:

the lands have a hilly position and are made up of sandstone marls of Eocene origin, called "ponca" in the local dialect



WINEMAKING METHOD:

Collio Bianco is obtained by the blending of the original vines vinified in purity. Part of the musts ferments in small French oak barrels, part vinifies in steel tanks at a controlled temperature. In spring the wines are blended and aged in the bottle

AROMA AND FLAVOR

PROFILES:

particular, delicate perfume in which notes of ripe fruit stand out. Notable body, persistent, in harmony with the olfactory sensations

FOOD AND WINE

MATCHING:

delicate fish dishes but also more sophisticated and demanding preparations and grilled white meats

AZIENDA AGRICOLA COLLE DUGA DI PRINCIC DAMIAN

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