



Cantina
Bergamasca



Bergamasca IGT Pinot Bianco

This Pinot Bianco is made to exalt the characteristic of this grape variety which is one of the varieties used in Valcalepio bianco blend.

Bright light straw yellow colour, lightly floral on the nose, with perfumes reminiscent of almond blossom. The attractive crisp green apple fruit on the palate gives way to a fresh, zingy finish. Aftertaste is dry quite savoury and persistent. Although this is a simple everyday wine it is very drinkable and has remarkably good length with long lasting hints of orange zest. Excellent as an aperitif, goes best with seafood salads and fish-based pasta, risotto and soups, it's also excellent with white meats and fish.

Grape Variety: Pinot Bianco.

Vineyard: The grapes for this wine are selected on the vineyards situated on the high part of the hills outside Bergamo. In these conditions this variety reaches the maximum level of aromatics concentration in the grapes.

Vinification: the carefully selected hand harvested grapes are crushed, destemmed and soft pressed as soon as possible after picking. The juice is chilled immediately and is left to settle in order to retain freshness and to preserve the subtle perfumes. Fermentation takes place in temperature controlled stainless steel tanks. The wine then spends a relatively long time on the lees prior to bottling, and remains 3 months in bottle before release.

Alcohol: 12% Vol.

Closure: synthetic

Bottle Size: 0,75l.

