



COLLIO BIANCO MOLAMATTA



APPELLATION

DOC Collio

GRAPE VARIETY

Pinot Bianco, Friulano, Ribolla Gialla

TYPE OF SOIL

The Collio's hilly terrain, formed during the Eocene period, consists of layers of sandstone and loam rock (limestone and clay) that were once part of the ocean floor. The resulting soil is impermeable, so rainwater flows off its surface, producing little erosion and preventing stagnant water.

VINE TRAINING SYSTEM

Guyot

HARVEST

All hand picked

VINIFICATION

After destemming, the must and pulp undergo a cold maceration at controlled temperatures, followed by a gentle pressing to separate the grapes from the skins. The must obtained from Pinot Bianco grapes ferments in small oak barrels; the must obtained from the remaining grape varieties ferments in stainless steel vats. The wine thus obtained ages for a year on the lees and some more months in the bottle.

CHARACTERISTICS

Golden yellow color. When young, the wine is characterized by an elegant bouquet of exotic fruit, which develops, over time, sweet hints, reminiscent of vanilla. The wine is round with a warm, prolonged and well-balanced finish.

BOTTLE SIZE

0,750 l – 1,5 l