



TENUTA DI CART

VILLABIANCO XIX Still wine Pinot Blanc

Grapes

100% Pinot Blanc

Production area

Veneto region, in the Dolomite foothills in Belluno

The soil is mainly composed of sandstone mixed with clay, enriched with stones of calcareous.dolomitic nature. The climate is alpine with daily temperature fluctuations, Good rainfall, and there is constant ventilation.

Vineyard

Altitude	450 m a.s.l.
Exposure	Southwest
Trellising system	Guyot
Planting density	4,800 vines per hectare
Harvest	During the first ten days of September

Production method

Vinification with skin maceration on the skins for 4 days, racking and fermentation in steel. Aging in barriques for 6 months before bottling

Tasting notes

Crystalline golden yellow color. Elegant aroma, fruity notes of pear, white flowers and light woody notes stand out. On the palate it is delicate and fresh.

Excellent in combination with fish and white meats, but it also lends itself well to the whole meal. It is advisable to open the bottle at least 20 minutes before serving, in order to allow the wine to oxygenate and fully release all its aromas. Serve at a temperature of 6-8 °C (43-46 °F).

Wine details

Residual sugar	0 g/l
Acidity	5,5 g/l
Sulphur dioxide	55-60 mg/l
Alcohol level	13,5% vol

