

Bianco Breganze Doc “Le Colline di San Giorgio”



Classification: Bianco Breganze Doc “Le Colline di San Giorgio”

Location of Vineyards: San Giorgio di Perlena

Soil type and exposure: volcanic soils on hillsides with south-east, south and south-westerly exposure

Grape variety: 100% Tai (Tocai Friulano)

Training systems: Guyot, cordon spur

Planting density: 2.5 x 1-1.2 m - 3,300-4,000 vines /ha

Yields: within the limits laid down by Breganze Doc regulations

Bottles produced: 10,000 x 750 ml

Vinification: soft pressing to extract the top-grade must only, fermentation in heat-conditioned stainless steel tanks

Maturation: in stainless steel tanks with 2 months spent on the lees

Colour: straw yellow

Bouquet: floral and fruity, delicate, white peach

Flavour: crisp and minerally with hints of exotic fruit

Alcohol content: 12% vol

Serving temperature: 8-10°C

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