



LA MERIDIANA

BIANCO PIANEL

It is an aromatic, very palatable, fresh and slightly acid wine with a balanced taste. It is perfect for summer dishes on the lake.



TECHNICAL DETAIL

WINE: Bianco Pianel

GRAPES BLEND: Riesling Renano, Incrocio Manzoni, Tocai

GRAPES PRODUCTION PER HECTARE: 9 ton

PLANTING DENSITY: 3400 vines/ha

PLANTING SYSTEM: Guyot espalier

EXPOSURE: South-East 180 metres above sea level.

SOIL TYPE: morainic, medium mixture, loose, good drainage, grassy

GRAPES MANAGEMENT: manual defoliation and thinning

WINE-MAKING TECHNIQUE: soft pressing, static decantation of the must, fermentation with controlled-temperature selected yeasts, aging and refinement in stainless steel

ORGANOLEPTIC CHARACTERISTICS:

Colour: bright straw yellow

Bouquet: intense, sharp, fruity, slightly aromatic

Flavour: good intensity, clear, harmonic, peculiar salinity

Body: good structure

Persistence: good

Alcohol: 12 %

Residual sugar: dry

Total acidity: 6,30

Pairing: first courses, sea and lake fish, excellent as an aperiti