



PASTELLO BIANCO



Production area: Friuli Venezia-Giulia



Vine: The result of a masterful blend of Sciaglin and Ucelut. It has a straw yellow colour. If one shakes the bottle, it may appear slightly cloudy due to the yeast sediments on the bottom.



Wine making: after a soft pressing and the first fermentation in heat-regulated stainless steel vats, the wine is bottled and, after a few weeks, undergoes a natural re-fermentation process, according to the Sur Lie methods, to achieve an excellent perlage. The result is a dry sparkling wine with light yeast sediments on the bottom of the bottle, which is the main characteristic of the 'Col Fondo' wines.



Colour: Straw yellow



Sensory notes: It has a fresh, clean and fruity nose. The autolytic yeasty notes are dominated by fruit notes on the palate. The acidity is very well balanced.



Gastronomic pairing: It is excellent when served as a refreshing aperitif, or paired with fried fish and shell-fish. It is also well-matched with nuts and chestnuts.



Serving temperature: 6-8° C



Alcohol content: 10.5% Vol.

A sparkling white and red: fresh, lively and as direct as two children brought up on the hillside. This is the image we have of our two new wines, and for this reason it seemed only natural to allow children to design their labels. In fact, every year during the harvest period, we organise a label design competitions for children only: the best drawing becomes the label for the new Pastello.

