

# Bianco Palanca

## OUR FIELDS

The elegant Bianco Palanca born from the Chardonnay grapes harvested when fully ripe, with a straw yellow color with greenish reflections. The sense of smell is composed of floral scents, white pulp fruit and light woody notes. Delicate, full-bodied, with a satisfying flavor. Ideal with vegetarian dishes or lightly processed meats and fish. Also excellent with delicate cheeses.



## WHITE WINE

### VINEYARD

**Elevation:** 200 - 250 s.l.m.

**Soil:** recent morainal

**Training system:** guyot

**Plant density:** 5.500 plants/Ha

**Yield per hectare:** 100 q.li/Ha

### HARVEST

The ripe grapes are harvested by hand and placed in boxes. Usually carried out from mid-September, with the selection of the grapes in the cellar.

### VINIFICATION

The grapes are destemmed and after a short maceration on the skins pressed. Alcoholic fermentation takes place in stainless steel tanks with constant temperature control. In the following spring the harvest is bottled and after a few months' rest in the cellar, placed on the market.

### ANALYTICAL DATA

Alcool: 12,5%

### SERVICE TEMPERATURE

8-10 degree

### AVAILABLE IN SIZES

Classic 0,75L