

Bianco Palanca

OUR FIELDS

The elegant Bianco Palanca is the result of grapes harvested when fully ripe, giving life to a wine of distinctive straw yellow color with greenish reflections. A gentle vinification process allows its complex aromas and harmonious structure to shine, delivering a long and rewarding finish.

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