



LE MONDE

ALMA PINOT BIANCO D.O.C.

Le Icone Collection



Grape variety: Pinot Bianco

Designation: Doc Friuli

Type of terrain: Calcareous-clay, rich in microelements

Training System: Guyot

Vine density: 4.300 vines/ha

Harvest time: First ten days of September, manual grape selection

Vinification: Pre-fermentative cold maceration for 12-24 hours, soft pressing of the grapes, slow alcoholic fermentation conducted at a controlled temperature and subsequent maturation on its lees for several months.

Ageing potential: 8-10 years after production

Alcohol content: 13,5%

Serving temperature: Approx. 10-12°C

Presentation: 0.75l bottles in 6-bottle boxes or wooden crate

COLOUR

Bold straw-yellow with bright golden tinges.

AROMA

The nose is full-bodied and has great character, with hints of ripe exotic fruit, white peach and disturbing notes of flint.

FLAVOUR AND TASTE

The palate reveals a velvety, warm, mineral, savoury, enveloping and balanced body.

FOOD PAIRINGS

Extremely versatile: the perfect companion to lean starters and delicate fish dishes, it has a structure that allows it to accompany dishes such as baked sea bream, roast beef, lobster, fish soups and mature cheeses without disfigurement.

www.lemondewine.com