



Cantina di Pitigliano

Gli Archi

Bianco Pitigliano
D.O.C.



NAME:

Gli Archi

DENOMINATION:

Bianco di Pitigliano

CATEGORY:

D.O.C.

PRODUCTION AREA:

Pitigliano - Manciano - Sorano

SOIL:

Tuff - loose ground

ALTITUDE:

320m a.s.l.

DENSITY OF VINES:

4000 plants per ha

TRAINING FORM:

spurred cordon, guyot.

VARIETY:

Trebbiano toscano,
Malvasia toscana,
Chardonnay, Sauvignon

VINIFICATION:

Alcoholic fermentation in stainless steel at controlled temperature. After resting in stainless steel, the wine refines for a short period in the bottle.

ALCOHOL:

13,5% vol.

TASTING NOTES:

Straw yellow colour. Precious aroma of fruit and white flowers. Fresh and balanced flavor.

PAIRING:

It's perfect on seafood starters, fish, white meats and cheeses

SERVING TEMPERATURE:

Serve at 10 - 12 °C.

BOTTLE FORMATS:

0,750L