



Opera Prima DOC Collio cl 75



This white blend, created for the company's centenary, is the result of the selection and blend of the best wines obtained from Chardonnay, Pinot bianco and Ribolla gialla grapes. Right in the vineyard the best bunches are selected from the oldest plants, harvested by hand and transported to the cellar in small boxes. Pinot Bianco is fermented and refined in 225-liter barrique of French oak, while the remaining matures in thermoregulated stainless steel tanks. After about twelve months are blended together to create a single wine. After bottling, we let the bottles rest for another three months in the cellar. Opera Prima is straw-yellow with golden reflections. It has a delicately fruity bouquet, with hints of yeast and tropical fruits. The taste is soft, persistent and inviting to drink.

Production area: Friuli Venezia Giulia - Cormons (GO)

Variety: Pinot Bianco 60%, Chardonnay 30%, Ribolla Gialla 10%
DOP Collio

Age of vines: 30 years

Vineyard : Guyot Sistem

Harvest modality: Manually, early for the delayed maturing grapevines and deferred for early maturing grapevines. Thus, over-matured grapes are part of the harvest.

Hectare's yield: 70 q.li/Ha

Characteristic:

Vinification and refinement

The process starts with the soft pressure of grapes, then static clarification of the must. The must undergoes to along and slow alcoholic fermentation at temperature controlled (< 18°C), using selected yeasts in stainless steel tanks. The Pinot Bianco ferments in barrique, the Chardonnay and Ribolla in steel tanks. Separate aging for one year. Assembled and bottled the following spring.

Organoleptic Characteristic:

Colour: Straw yellow with bright reflections

Bouquet: Fruity, yeast like and exotic fruit flavors

Taste: Dry and enduring

Serving Temperature: 10-12° C

Food Matching: Meditation wine but also throughout the meal.

It goes very well with dishes based on smoked fish, grilled fish, stewed white meat or salmi meat, tasty pasta dishes with fish sauces, fish soups.

Expiration Date: 24-36 months.

Recommended Glass: Kurtin Glass

Awards :