



TENUTA
COLLE ALBERTI
DAL 1819

BIANCODUVA

IGT

DESCRIPTION

With an intense yellow colour, it is also accompanied by present, yet delicate, bouquet with fruity and floral notes. In the mouth the Biancoduva is dry, harmonious and soft and presents a distinctive after taste.

GRAPES

Trebbiano 100%

SOIL TYPE

Alluvial sandy/clayey sediments

WINE PRODUCTION PROCESS

After the manually harvested grapes do a short pre-fermentation maceration on the skins, the must is separated from the grape pulp and remains in vats. The refinement always takes place in vats and then in the bottle for about 3 months.

SERVING TEMPERATURES

Between 10°C and 12°C

PAIRING

It is perfect for accompanying aperitifs, fresh starters, light soups and fish.

