



CAMUL®



BIANCO DEL CAMUL®

Variety:

50% Pinot Grigio and 50% Chardonnay.

Originally, Pinot Grigio was a gemmaceous mutation obtained with Pinot Nero, to which it is genetically very close. Chardonnay, on the other hand, is a grape that grows in the area around Venice that for a long time was confused with Pinot Bianco. Only in the 70s it was acknowledged as a distinct variety.

The low yield per hectare (80-90 quintals grape, 55-60% wine) guarantees high standards of quality.



Production area:

The stony area along the river Piave, between Conegliano and Treviso.



Winemaking:

"In bianco", without any skin. After pressing, the must ferments for 15-20 days at 15-18 °C and then it is placed in special tanks at a controlled temperature.



Ageing:

The wine stays for 6/8 months inside Slavonian oak barrels (Lt 225/550) and then it refines for about 8 months in the bottle. A board of experts are then responsible for tasting the wine before putting it on sale.



Tasting notes:

Brilliant straw colour tending to dark yellow.

Its bouquet is reminiscent of withered flowers and hay, the taste is full-bodied and well balanced.



Food pairing:

Enjoy with risotto, fish soups, white meat and cheese.



Serving temperature: 12-13 °C.

The wine should be uncorked half an hour before consumption and poured into a decanter.



Alcohol content: 13% vol.

Total acidity: 5,50 g/l

Sugar: 3 g/l

