



STARZ

Bianco

VINTAGE 2016

WINE NAME: STARZ bianco

APPELLATION: FRIULI VENEZIA GIULIA DOC

VARIETAL BLEND: Union of noble and indigenous vines

VINEYARDS: Exclusively Pradio vineyards

SOIL TYPE: Alluvial soil with 40% to 60% stone content

VINE TRAINING: Method Guyot

VINE DENSITY: 4,500 vines per hectare

YIELD: Approx. 6,000 kg of grapes per hectare

HARVEST: First week of SEPTEMBER

VINIFICATION TECHNIQUE:

Carefull selection of healthy and well matured white grapes, picking and pressing at cold temperature to preserve fruit aromas, cold fermantion with no malolactic

AGING: 3 months in bottle

BOTTLING: Estate bottled

TASTING NOTES: It has a warm gold color with greenish nuances, fine and persistent slightly aromaic bouquet, sapid and round texture with lingering finish, able to evolves well for 5 years