ф



DATA SHEET

Color Pale pink

Perlage Extra fine and persistent

Fragrance Red fruits, cherries and sour cherries

Flavor Fresh and balanced structure, fruity aroma.

Alcohol content 11,5%

Sugar content 3-6 g/l

Total acidity 5,50-6,00 g/l

pH 3.10

Pressure 4,5 bar

How to serve Flute at a temperature of 6 ° C

Storage Dark and cool place, possibly dry

PRODUCTION NOTES

Grape varieties Pinot Grigio and Chardonnay

Grape production area Biancade di Roncade

Average altitude of the vineyard 30 meters a.s.l.

Exposure of the vineyard West, south-west

Type of terrain Clayey and rich in caranto

Climate Temperate, hot and slightly humid summer average temperatures from flowering 25°C

Training system 'doppio capovolto' and Sylvoz methods

Grape-harvesting period Late August, early September