



BIANCO RUNC “Vigna Runc” DOC Isonzo

Soil	Marl-sandstone
Grapes Variety	60% Friulano - 40% Traminer
Harvest	Manual in different periods between end of September and beginning of October
Vinification	Fermentation of 12 days in stainless steel vats
Ageing	9 months in stainless steel vats. Unfiltered
Colour	Golden yellow
Aroma	Delicate notes of fruit jams, almond, honey and vanilla, closes with sweet floral tones
Taste	Round and warm, savory and soft, harmonious, endowed with a good length
Pairings	The ideal combination is with fresh cheeses and dishes based on fish and shellfish
Serving temperature	8°-10°C (46°-50°F)
Alcoholic grade	13%
Total acidity	5.32 g/l

