

# “Biaida”

## Il Fiore



<b>Appellation:</b>	Langhe Bianco DOC
<b>Produced using grapes:</b>	Chardonnay, Riesling Rhine and indigenous white grapes (Liseiret, Nascetta and white Rossese).
<b>Harvest:</b>	the maturation of the grapes does not happen simultaneously, the harvest takes place between the end of August and mid-September.
<b>Average yield per hectare:</b>	6000 kg/ha
<b>Vinification:</b>	Soft pressing is done directly, placing the whole grape into the press. The must is clarified, decanted and sent to the fermentation vats, where transformation into wine happens at a temperature between 19 and 22° C. Fining continues in steel for around 4 months before bottling.
<b>Alcohol level:</b>	12. % Vol.
<b>Fining in bottle:</b>	3 months
<b>Color:</b>	Straw yellow.
<b>Floral :</b>	Intense, floral, characteristic bouquet, with raspberry and currant impressions. Dry flavor, but full and lasting taste, leaving the palate pleased and ready for a new mouthful.
<b>Serving temperature:</b>	10-12 ° C
<b>Recommended with the following dishes:</b>	It accompanies Italian appetizers, and fish dishes in Mediterranean recipes.
<b>Anticipated duration of the wine:</b>	3 years
<b>Packaging:</b>	In cases of 12 750-ml bottles.
<b>*FIRST YEAR OF PRODUCTION:</b>	<b>1994</b>