



Vini&Cantine

Piandeifiori

Technical schedule



<i>name</i>	Piandeifiori
<i>classification</i>	Bianchello del Metauro D.O.C.
<i>grapes</i>	Bianchello 100%

Tasting Notes

<i>colour</i>	straw yellow with some green reflections
<i>perfume</i>	fresh, fruity
<i>taste</i>	soft, elegant and consistent
<i>coupling</i>	pasta dishes, white meat, fish and well-seasoned cheeses
<i>alcoholic content</i>	from 13,5% vol.
<i>sourness</i>	5 gr./l.

Production area

<i>location</i>	Montemaggiore al Metauro Hills
<i>altimetry</i>	180m. s.l.
<i>ground</i>	medium mixture tending to sandy

Vinification & Ageing

<i>yield</i>	90 quintals per hectare
<i>vintage</i>	manual, selection into boxes in the second and third ten October days

<i>vinification</i>	stemmed, cold maceration for 8 hours, at 6°C, soft pressing, followed by decantation of the must at 5 ° C for 20-30 hours, controlled fermentation at 13-14 ° C.
<i>ageing</i>	in stainless steel barrels for 5/8 months
<i>bottling</i>	from June onwards
<i>selling</i>	after two months of ageing in bottle