



The fruit of a land kissed by the sun. The elegance stems from the lush hillsides of Collio area, where the sun exposure combined with the sea breeze offers fragrant and mineral wines.

The terrain of the DOC Collio area is characterised by the *Flysch* of Cormòns, consisting of a sequence of sandstone and marl, rich in limestone, potassium and phosphorous, which represents the best humus for the hill-side viticulture.

Structured, full-bodied wines with a complex bouquet rich in aromas.

Perfect for refined tables and for the most demanding palates, those always looking for food and wine excellence.



Cormòns

CANTINA PRODUTTORI



COLLIO Bianco

D.O.C.

Indigenous grape varieties

Tocai Friulano, Malvasia Istriana, Ribolla Gialla



Golden yellow, crystalline.



Of wild flowers, lightly spiced, of pineapple, dry and velvety.



Sharp, salty, dry, lightly tannic, elegant and fine.

Vine training system: Guyot and double or simple Cappuccina, long pruning, not rich in buds. Harvest period: last ten days of September. Vinification: the de-stemmed grapes are macerated for a long time in cooled pneumatic presses, in order to extract from the skin the antioxidant substances healthy for the human body. The must ferments at controlled temperature. Maturation: 16 months on the fine lees in large, oval-shaped oak barrels. Color: golden yellow, crystalline. Aroma: of wild flowers, lightly spiced, of pineapple, dry and velvety. Taste: sharp, salty, dry, lightly tannic, elegant and fine. Serve with: fish starters, fried fish and seafood, soup, vegetable minestrone, *triglie* (mullet) *al/a livornese* and *cacciucco* (an Italian fish stew), pasta *al/a scogliera* and grilled fish. Serving temperature: store the bottle in a cool, dark place with a stable temperature; serve at 8-10° in Summer and at 11-13° in Winter, in a high-stemmed glass, just-bloomed tulip shaped.