**Eliseo Bianco – IGT Costa toscana Pinot Bianco**

**Grape**
100% Pinot bianco

**Production area**
Suvereto (Livorno)

**Altitude**
100 meters above s.l.

**Type of soil**
Sand, clay and stone

**Training system**
Guyot and Spurred cordon

**Plantation density**
6.000 vine plants per hectare

**Serving temperature**
12° C – 53,6 ° F

## Description

**VINIFICATION TECHNIQUE**
The alcoholic fermentation takes place in stainless steel tanks at controlled temperature, then the wine ages 5 months in stainless steel tanks and matures for 2 more months in bottle.

**ORGANOLEPTIC CHARACTERISTICS**

**Colour:** straw-yellow with greenish reflexes.

**Fragrance:** lively and fine, characterized by pleasant fruity notes.

**Taste:** good freshness and persistence.