



AI PALAZZI



Rizzardo

RESERVE

DENOMINATION:	Colli di Conegliano Bianco DOCG
VARIETIES: % in vineyard	40% Chardonnay 30% Manzoni Bianco 20% Pinot Bianc 5% Sauvignon 5% Riesling
HARVEST:	August - September
VINIFICATION AND MATURATION:	Stands on the skins for 12 hours and then undergoes soft pressing. Matures for at least 12 months in barrique and for a period in steel tanks. Ages in bottle for 12 months before distribution.
ALCOHOL:	13 % vol.
SERVING TEMPERATURE:	12 - 14°C

TASTING NOTES

Straw yellow with jade highlights. On the nose a rich bouquet blends the aroma of wild flowers such as chamomile, clover and dandelions with hints of fruit, in particular, peaches and apricots and tropical mango and pineapple. A light hint of wood from maturation in oak harmonises the entire aromatic profile. In the mouth a triumph of flowers and fruit. The notes perceived on the nose return repeatedly in the mouth, where the sensation is of riper fruit with a slight hint of citrus fruit.

SERVING SUGGESTIONS

Excellent served with fish fresh from the catch. More daring, try it with toasted walnut bread, cream cheese and orange blossom honey.



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 2021/2115