

# BORGO COL

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## GELINDO BIANCO

Denomination: Still white wine

Harvest: by hand

Maceration: few hours

Pressing: soft

Alcoholic fermentation: in wood

Malolactic fermentation: yes

Maturation duration : 60 days in the bottle before commercialization

Yield of grapes into wine: 70%

Alcohol : 12,50 % vol

Sugar residue(g/l): 2

Total acidity (g/l) : 5,50

Ph: 3,35

Dry extract (g/l): 22

Aphometric pressure bar a 20°C: 0

Food Pairing : it is particularly good with first courses, even with fish

Serving temperature: 6-8 °C

Conservation: keep in a cool room, possibly away from the light and heat sources

Cases by 6 bottles

Weight: 8,52 Kg.for case

Size: 0,75 l

**TECHNOLOGY** :The harvest takes place manually in September / October with grapes at the maximum chemical / organoleptic balance followed by a short maceration in the press and subsequent soft pressing, followed by the static decantation of the must. Its fermentation takes place in wooden barrels at 18/19 ° C with selected yeasts. The new wine is kept on the "noble lees" for months, then cleared and then bottled and left to rest in the bottle for a few months.

### ORGANOLEPTIC FEATURES:

Color: straw yellow with golden reflections

Bouquet: of ripe fruit and vanilla nuances

Taste: dry but also gentle

