

CONFINE


Pilandro®

Confine is a white wine with an intense structure and deep, expertly aged in oak barrels. Very delicate on the nose, it recalls the notes of wood and ripe fruit, characterized by an intense flavor and balanced.

Serving temperature 8-10°C

Accompanies refined dishes
at based on fish or cheeses



Available formats



DESCRIPTION

VINEYARD:
Situated at an altitude of 60-80m (195-265') with a south by southeast exposure and a chalky ter-rain rich in clay in the southern part of Lake Garda near Desenzano

HARVEST:
Mechanical harvest, delicate in full respect the integrity of the grapes with a rapid transfer to the cellar.
Mid to late September

VINIFICATION:
Obtained from the first, soft pressing; steel-tank fermentation at a controlled temperature of 18-20°C (60.8-68°F)

MATURATION:
In wood casks and then in the bottle.

VINTAGE: 2019

ABV: 13%

PILANDRO WINE SHOP

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