

# LA JARA

ORGANIC WINE

## EXIMIA Family Selection



*EXIMIA, meaning "extraordinary" in Latin, is the expression that we chose to describe the grapes used to create "La Jara Family Selection".*

*Each bunch is carefully selected so that they can express the true essence of the extraordinary grapes born in our organic vineyards.*



ART. 704

## PINOT BLANC

### TECHNICAL SPECIFICATIONS

- **GRAPES:** 100% Pinot Blanc
- **TRAINING METHOD:** Sylvoz
- **YIELD/HECTARE:** 50 - 60 q
- **PRODUCTION AREA:** Frattina (PN) - Friuli Venezia Giulia
- **BOTTLE AGEING:** 3 - 4 month
- **SERVING TEMPERATURE:** 8 - 10°C
- **SIZES:** 0,75L
- **BOXING FOR 0,75 L BOTTLES:** Case of 6 bottles

### ANALYTICAL DATA

- **ALCOHOL CONTENT:** 13% Alc./Vol.
- **TOTAL ACIDITY:** 6,29 g/L
- **RESIDUAL SUGAR:** 1,47 g/L

### VINIFICATION AND AGEING

The Pinot Blanc grapes are harvested during the second half of September, after reaching a good level of ripeness. After soft-pressing and temperature-controlled fermentation in a stainless steel vat, a single racking in total absence of oxygen is performed in order to preserve freshness and aroma. The wine matures in the same vessel for 3 - 4 months, during which frequent analyses are carried out to monitor the evolution of the wine. Lastly, the wine is bottled when mature and rests in our cellar for a few months before the release.

### TASTING NOTES

- **APPEARANCE:** Bright straw-yellow.
- **BOUQUET:** Kiwi, quince, chamomile.
- **FLAVOR:** Lively, delicate, enjoyable and aromatic, with hints of nectarine. Good acidity.
- **PAIRINGS:** Seafood risotto, white meat, fish dishes, shellfishes and fresh cheeses.