



Bombina

PINOT BIANCO

ORIGIN:
I.G.P. San Severo White

ALTITUDE:
150-200 meters above sea level

ALCOHOLIC CONTENT:
12% vol.

CONDUCTION:
High Trellis / Espalier trees

YIELD PER HECTARE:
120 quintals (12 tons)

HARVEST SYSTEM:
Manual

VINIFICATION:
Soft pressing, fermentation in stainless steel tanks with temperature control of 14° C.

MATURING AND AGING:
Stainless steel tanks and in bottles

TASTING NOTES:
Pale yellow coloured wine. Reveals floral aromas and soft yellow fruits in the mouth, supported by a refreshing acidity. It may be enjoyed with seafood appetizers.

SERVED:
At 8/9°C



Bombina Pinot / Bianco Sales Sheet

Marketing Materials

Distributor Sales Sheets

Highly Effective Case Cards

Shelf Talkers

Bottle & Full Case Pricing

“Great Value & Great Taste”

Imported From Italy

TASTING NOTES: *Pale yellow colored wine. Reveals floral aromas and soft yellow fruits in the mouth, supported by a refreshing acidity. It may be enjoyed with seafood, freshwater fish and appetizers. Served at 46-48° F*