PICCINI®

MEMŎRO

ITALIA

BIANCO

The Memoro line was created to represent the entire Italy of wine. Its name pays homage to the ancient Latin culture and celebrates the power of 'memory,' inviting you to discover the extraordinary diversity of our peninsula through one of its most renowned excellences.

Grape varieties: 50% Viognier, 20% Chardonnay, 20% Vermentino, 10% Pinot Grigio

Production area: Sicily, Trentino, Tuscany, Veneto

Alcohol: 13 % Vol.



Winemaking: The harvest period varies considerably from mid-August to the second half of September for the varieties from the northern regions. The different origins of the grapes give Memŏro Bianco great balance and unique characteristics. To enhance the freshness and the different varietal components, it is preferable not to use oak barrels during the vinification and aging phases. Each variety contributes to making this wine special: warmth and structure come from Sicily, while Trentino, where the climate is cooler, offers fruity aromas to the nose. The Maremma Vermentino completes the aromatic profile with floral notes that synergistically combine with the fruity nuances of Pinot Grigio.

Tasting notes: Delicate hints of white and yellow-fleshed fruit intertwine with the exuberant touch of tropical fruit. The fresh and clear palate showcases a brilliant concentration of fruit, with notes of pear that lead to a surprising finish.

Food pairing: Serve white meat, such as chicken, fish and seafood.

Serving temperature: 12 °C