TENUTA SANT HELENA



VINO OTTENUTO DA UVE PROVENIENTI DAI VIGNETI DEL COLLIO, DOVE IL CLIMA È MITE PER L'ESPOSIZIONE A MEZZOGIORNO ED IL FERTILE TERRENO È PARTICOLARMENTE VOCATO ALLA COLTURA DELLA VITE GRAZIE ALLA SUA COMPOSIZIONE DI MARNE ARENARIE DI ORIGINE EOCENICA.



PINOT BIANCO



Same Name. New Frontiers.

From vintage 2020.



TENUTA Sant'Helena



Pinot Blanc in Friuli Collio

An international variety present in Friuli Venezia Giulia for over 150 years, Pinot Blanc (Pinot Bianco in Italian) found its adoptive terroir in Collio area, famous all over the world for its excellence in white wines.

The particularly favorable climatic conditions (temperature, light, ventilation) and the richness of a unique soil, composed of marlstones from Eocene origin and known as **"ponca"**, have allowed Pinot Blanc to develop in this area, revealing a precise style of extreme quality.

A delicate variety, in the vineyard but also in the glass. One of the most elegant white wines in the world that in Collio manages to express its typical and distinctive refinement with freshness and authenticity.

Tantinel

TENUTA Sant'Helena

Pinot Bianco according to Fantinel

In Vencò - Dolegna del Collio, a few steps from the border with Slovenia, a wonderful fiftyyear-old vineyard is the privileged home of Tenuta Sant'Helena Pinot Bianco.

Rows with a long history enshrining the secret for a qualitative continuity and a coherence of style. Extraordinary grapes that, with the lucky 2020 vintage, deserved to be the exclusive protagonists of Fantinel winery's top white wine.

And here is the new Frontiere: Pinot Bianco in purity and by nature.



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Technical Sheet

Gentle and graceful, it conquers the nose with intense but elegant floral and fruity notes. With a full and balanced flavor, it tells the story of the grape variety and the territory with refined typicality.

Origin: DOC Collio. Vencò Estate, Dolegna del Collio (Go); dedicated vineyard (50 years old).

Grapes: Pinot Bianco.

Vinification: the best grapes, carefully selected, are harvested manually at the beginning of September. Part of the fermentation takes place in stainless steel tanks; part in French oak barriques and tonneaux. After the creation of the blend in late spring, the wine ages in the bottle for at least 6 months.

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FRONTIERE PINOT BIANCO

Appearance: bright straw yellow with light golden shades.

Nose: rich in nuances, it opens with fragrant floral scents, which recall especially acacia flowers, accompanied by varied and intriguing fruity notes.

Palate: structured, harmonious, caresses the palate with silky smoothness. Also the powerful minerality, typical of the terroir from which it comes, is expressed with grace and pleasantness.

Alcoholic strength: 13% vol.

REV. 00 / 25-05-2022

Ideal serving temperature: 10-12 °C.

Pairings: fish dishes (from salads to raw seafood to risottos), cheese-based appetizers and first courses, vegetable soups.

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FEEL THE EMOTION

