



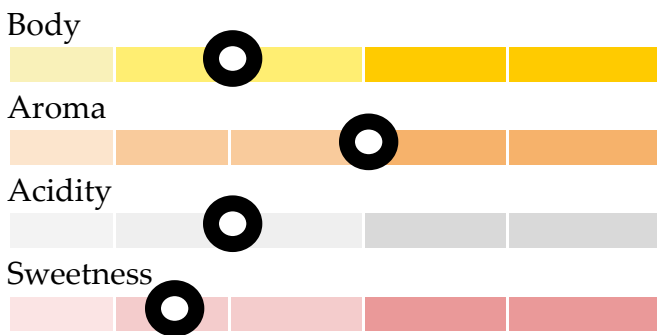
2022 Nomalas Pinot Bianco

Santa Lucia di Piave, Veneto, Italy

Azienda Agricola Salamon Francesco was established in 1968, and at that time, the primary crops they grew were corn, wheat, soy, and a local grape variety called Raboso. However, with time, both the Veneto region and Salamon Francesco shifted their focus toward viticulture and started cultivating popular grape varieties like Glera and Pinot Grigio. They practice conventional farming methods with an awareness of sustainability.

Tasting Notes

Wine has a lemon-yellow color and intense rich apple and lemon aromas. It has a light to medium-bodied mouthfeel with a creamy texture. There is fresh acidity with flavors of green apples and pears and a hint of sweetness due to its fruity profile. The finish is short and refreshing, with notes of lemon zest and minerals.



Food Pairing & Enjoyment

This wine pairs well with subtly flavored foods like soft cheeses, Caesar salad, or fish and chips. It also is a great wine to drink on its own. Serve it well chilled, 45-55°F, in a standard white wine glass. It is meant to be enjoyed young, not suited for aging.

Technical Data

Production area:	Santa Lucia di Piave
Appellation:	IGT Veneto
Vintage:	2022
Varietals:	100% Pinot Bianco
Vinification:	Fermentation in stainless steel. Short-second fermentation just before bottling.
Vineyard:	Near the Piave river
Soil:	Stony
Farming:	Conventional
Alcohol:	11.5%
Residual sugar:	6g/l
Cellar:	Not suited for aging