

# CONFINE

  
Pilandro®

Confine is a white wine with an intense structure and deep, expertly aged in oak barrels. Very delicate on the nose, it recalls the notes of wood and ripe fruit, characterized by an intense flavor and balanced.

Serving temperature 8-10°C

Accompanies refined dishes  
at based on fish or cheeses



Available formats



0,75 L - 1,5 L



## DESCRIPTION

### VINEYARD:

Situated at an altitude of 60-80m (195-265') with a south by southeast exposure and a chalky ter-rain rich in clay in the southern part of Lake Garda near Desenzano

### HARVEST:

Mechanical harvest, delicate in full respect the integrity of the grapes with a rapid transfer to the cellar.

Mid to late September

### VINIFICATION:

Obtained from the first, soft pressing; steel-tank fermentation at a controlled temperature of 18-20°C (60.8-68°F)

### MATURATION:

12 months in tonneaux for 50% of the volume and the remaining 50% in steel. This is followed by assembly and aging in the bottle

VINTAGE: 2021 0,75L / 2020 1,5L

ABV: 13%

PILANDRO WINE SHOP

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