

**FICAIA VINO BIANCO (pinot bianco) – MESSO IN BOTTIGLIA DA FATTORIA UCCELLIERA NELLE  
PROPRIE CANTINE DI FAUGLIA – TOSCANA – ITALIA 13% 2012**

**FATTORIA UCCELLIERA DI POGGIANTI M. ELENA – VIA PONTITA 26 – FAUGLIA – TOSCANA –  
ITALIA**

[www.uccelliera.com](http://www.uccelliera.com)

**COLOUR:** straw yellow

**FLAVOURS:** pear, apple, melon, almond and wisteria

**TASTE:** mellow and structured; salivation and sapidity (mineral notes); the final is apple and  
almond flavoured; the gustative aromatic persistency is about 4/5 seconds

**PAIRING:** fried cheese

- The fatness of the cheese is countervailing the salivation of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the aromatic persistence of the wine