



Salamon Francesco

Nomalas Pinot Bianco

Nomalas Pinot Bianco by Francesco Salamon is a delicate and elegant white wine, with aromas of white flowers, apple, and subtle almond notes. On the palate, it is smooth and harmonious, supported by a gentle acidity and a refined, clean finish.

Flavor profile

This lemon-yellow wine offers rich apple and lemon aromas, fresh acidity, and a light, creamy texture with a refreshing mineral finish.

Food pairing

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.

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.

Aging potential

Not suited for aging

Appellation

IGT

Region

Veneto

Country

Italy

Wine type

White

Blend

Pinot Bianco

Vintage

2022

Alcohol %

11.5

Bottle size (ml)

750

Vineyard

Near the Piave river Soil Stony