

CLASSIC PINOT BIANCO 2021

SÜDTIROL – ALTO ADIGE DOC

VARIETAL: Pinot Bianco

AREA AND SOIL: Hilly vineyards, between 450 and 600 m above sea level. Limestone, porphyry soil.

CULTIVATION: Guyot and pergola

YIELD: 80 hl/ha

VINIFICATION: Fermentation at low temperatures in stainless steel tanks; long storage in contact with the fine yeast to develop a multi-layered body.

ANALYSIS: alcohol: 13.5%, total acidity: 6.3 g/l, res. sugar: 2.5 g/l

AGING POTENTIAL: 1-3 years

TASTING NOTES: Bright straw yellow with greenish reflexes. Very fine bouquet, soft notes of apple. Very straightforward on the palate with an elegant freshness and minerality and fine structure.

PAIRING: Recommended as an aperitif wine and an accompaniment to fresh mediterranean dishes.

SERVICE TEMPERATURE: 7 – 9 °C

Contains sulphites

