

# Puntay

## PINOT BIANCO 2020

SÜDTIROL - ALTO ADIGE DOC

**VARIETAL:** Pinot Bianco

**AREA AND SOIL:** Higher hilly areas between 500 and 600 m above sea level. Calcareous soil, moraine porphyry.

**CULTIVATION:** Guyot

**YIELD:** 60 hl/ha

**VINIFICATION:** Partial cold maceration followed by partly spontaneous fermentation in wooden barrels and subsequent maturation in wooden barrels for at least 12 months.

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

**AGING POTENTIAL:** 1-10 years

**TASTING NOTES:** Bright straw yellow with the greenish reflexes. Soft pinot-bouquet with light hint of fresh apples and pears. Fruity vivacious acidity, elegant and fine aftertaste..

**PAIRING:** Ideal wine for fresh light summer dishes like asparagus or fish variations.

**SERVICE TEMPERATURE:** 8 - 10 °C

Contains sulphites

