

CLASSIC

PINOT BIANCO 2023

SÜDTIROL - ALTO ADIGE DOC

VARIETAL: Pinot Bianco

AREA AND SOIL: The vineyards are located on slopes between 450 and 600 meters above sea level. The soil consists of limestone gravel with a high porphyry content.

CULTIVATION: Guyot and pergola

YIELD: 80 hl/ha

VINIFICATION: Once fermentation is complete, the wine is stored in stainless steel tanks. The three-month ageing on the fine lees ensures that the complex structure of the wine is developed.

ANALYSIS: alcohol: 13.0 %, total acidity: 5.7 g/l, res. sugar: 2.5 g/l

AGING POTENTIAL: 1 – 3 years

TASTING NOTES: The wine has a pale straw yellow color with greenish reflections and offers an elegant, floral-mineral aroma combined with notes of ripe fruit such as apple and peach. On the palate, it is very straightforward with an elegant freshness and a fine structure.

PAIRING: The wine is ideal as an aperitif and harmonizes particularly well with fresh Mediterranean cuisine and fish dishes.

SERVICE TEMPERATURE: 8 – 10 °C

Contains sulphites

