

## CLASSIC PINOT BIANCO 2025

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: 5.9 g/l, res. sugar: 3.0 g/l

**AGING POTENTIAL:** 2 – 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

