

# Puntay

## PINOT BIANCO 2022

SÜDTIROL - ALTO ADIGE DOC

**ORGANIC CERTIFICATE:** Abcert IT-BIO-013

**VARIETAL:** Pinot Bianco

**AREA AND SOIL:** The vineyards are located in hilly areas at 500 to 600 meters above sea level with an easterly exposure. The soil consists of limestone gravel and moraines with porphyry deposits.

**CULTIVATION:** Guyot

**YIELD:** 60 hl/ha

**VINIFICATION:** Part of the grapes undergo cold maceration, followed by partial spontaneous fermentation and a 9-month maturation in large oak barrels.

**ANALYSIS:** alcohol: 13.0 %, total acidity: 5.6 g/l, res. sugar: 2.0 g/l

**AGING POTENTIAL:** 1 – 10 years

**TASTING NOTES:** The wine has a bright light yellow color with a greenish tinge. Its fine, floral-mineral aroma combines harmoniously with notes of ripe fruit such as apple and peach. A lively, fresh finish rounds off the elegantly balanced body of the wine.

**PAIRING:** This wine is recommended with fresh, light summer dishes such as asparagus or a variety of fish dishes.

**SERVICE TEMPERATURE:** 10 – 12 °C

Contains sulphites

