



PINOT BIANCO

Südtirol · Alto Adige DOC

This wine is the product of an ideal combination of grape variety, soil and microclimate. Selected grapes from the best sites produce expressive, authentic and complex wines.

Grape variety	Pinot Bianco
Area of cultivation/ climate	Porphyry and calcareous soils around Bolzano at 500 meters a.s.l.
Grape harvest	Beginning to middle of September
Vinification	Following gentle pressing of the grapes, the wine is partly fermented and allowed to rest on the lees in stainless steel tanks, while the rest undergoes alcoholic and malolactic fermentation in barriques.
Tasting notes	Color: bright straw yellow with greenish hues Aroma: fruity aromas of Golden Delicious apples, pears and white peaches with mineral notes Taste: elegant and full-bodied with a fresh and pleasant acidity
Food pairings	Asparagus, fish, pasta, poultry and vegetarian dishes, also as an aperitif
Serving temperature:	10 - 12 °C
Alcohol	14 % vol*
Residual sugar	1,9 g/l*

BOZEN



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