



PINOT BIANCO

Südtirol • Alto Adige DOC

Pinot Blanc – or Pinot Bianco in Italian – was introduced to Alto Adige by Archduke John of Austria around 1850. It does best on sites with dry, loamy and calcareous soils and pronounced diurnal temperature variations.

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| Grape variety | Pinot Bianco |
| Area of cultivation/ climate | Selected slopes around Bolzano at 300 to 750 meters a.s.l. |
| Grape harvest | Beginning to middle of September |
| Vinification | The carefully selected grapes are gently pressed and fermented in stainless steel tanks at a controlled temperature. Stainless steel is also used for maturation to keep the wine fresh and crisp. |
| Tasting notes | Color: bright straw yellow with greenish hues Aroma: fruity aromas of yellow apples and pears with a whiff of peach and pineapple Taste: fresh opulence, persistent on the palate |
| Food pairings | Asparagus, fish and vegetarian dishes, also as an aperitif |
| Serving temperature: | 11 - 13 °C |
| Alcohol | 13 % vol* |
| Residual sugar | 2,0 g/l* |