

# Südtiroler Weißburgunder DOC „Carnol“



The Pinot Blanc is one of the most common white varieties of Alto Adige. For a long time it was undervalued, as common white wine for public houses. Only in the last ten years, it was rediscovered as fresh, fruity and salty wine.

The “Carnol” takes the name of the viller St. Peter in Carnol near Bolzano, part of the classic area of St. Magdalener and place of birth of Toni Rottensteiner. The orientation towards south-west and a careful work in the vineyard give to the wine all the characteristics which make the Pinot Blanc so special: fruity notes of citrus fruits and apple, freshness and liveliness, a good structure which is underlined by a 5 % of barrique – too less to speak of a barrique-wine, but enough to change the wine positively.

The “Carnol” is good with starters, white meat and fish. It should be drunk at a temperature of 10 – 12 °C and it's best during his first 3 years of life, however it can also be aged longer.

Vineyard area: 2 ha  
Cultivation system: Guyot  
Soil: sandy and loamy, porphyry  
Yield: 5600 l/ha  
Variety: Pinot Blanc (100 %)  
Vinification: Steel, 5 % Barrique  
Acidity: 5,9 g/l  
Residual sugar: 2,6 g/l  
Alcohol: 13,7 % vol