

Alto Adige Pinot Bianco DOC DOC



The Pinot Blanc arrived in South Tyrol ca. 150 years ago, together with the other Pinot varieties. Only the Pinot Blanc had a large success since the beginning and became the most important white variety of the region. Our Pinot Blanc is grown in the higher vineyards around Bolzano, on sunny slopes with orientation towards south-east to south-west and a in part sandy, in part argillaceous porphyric terroir. After the alcoholic fermentation at 20 °C it is passed in stainless steel. Malolactic fermentation is avoided, so that we pass the whole fruity notes to the wine.

The wine has a greenish to pale yellow colour and a fine and fruity aroma remembering to citrus fruits and apple. The taste is dry, fresh and lively, fruity with a well equilibrated acidity.

The Pinot Blanc is good as aperitif, with warm and cold starters, cooked fish and not to spicy white meat.

The best service temperature is 10-12 °C. A Pinot Blanc should be drunk young, best during the first two years after the harvest.

Vineyard area: 8,6 Hectares
Cultivation system: Pergola/Guyot
Soil: Sand/Ton, Porphyry
Yield: 7000 l/ha
Variety: Weißburgunder (100 %)
Vinification: Steel
Acidity: 6,2 g/l
Residual sugar: 2,4 g/l
Alcohol: 13,4 % vol