



KÖSSLER
KELLEREI · CANTINA



PINOT BIANCO

Alto Adige DOC

This variety has been cultivated in South Tyrol for over a century and has become a reference point for our wines. Depending on the vintage, its aromatic complexity develops flavors of apple, peach, apricot or pear. Its acidity and minerality are convincing on the palate: it is one of South Tyrol's best-loved wines. The considerable temperature difference between day and night, is providing this Weissburgunder (Pinot Bianco) with its unique character.

VINE TRAINING SYSTEM Guyot

FERMENTATION slow fermentation at controlled temperature in great oak barrels followed by maturation on fine yeast for 5-7 months, partially malolactic fermentation

RECOMMENDED PAIRINGS aperitif, light appetizers, fish

SERVING TEMPERATURE 8° - 10° C



SÜDTIROL



ALTO ADIGE