



## PINOT BIANCO

SÜDTIROL ALTO ADIGE DOC

### DESCRIPTION

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 flavours 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, providing this Pinot Bianco (Weisser Burgunder) with its unique character.

### FERMENTATION

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

### RECOMMENDED PAIRINGS

Aperitif, light appetizers, fish

### VINE TRAINING SYSTEM

Pergola and Guyot

### SERVING TEMPERATURE

8° - 10°C