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Pinot Bianco Alto Adige D.O.C.

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| GRAPES: | Pinot Bianco |
| PRODUCTION ZONE: | The area delimited by the D.O.C. Alto Adige Terlano in the commune of Caldaro |
| EXPOSURE AND ALTITUDE: | East/south-east; high hillsides around Caldaro at 500-650 m above sea level. |
| TYPE OF SOIL: | Generally loose textured soils of calcareous origin |
| TRAINING SYSTEM: | Mainly single pergola |
| PLANT DENSITY: | 3000-3500 vines per hectare |
| HARVEST PERIOD: | From mid-September until 10th October |
| ALCOHOL LEVEL: | 12.4 % vol. |
| SERVING TEMPERATURE: | 10°-12°C |
| RECOMMENDED GLASS: | A medium-sized, tulip-shaped glass, narrowing at the rim |
| AGING POTENTIAL: | 2 years |

VINIFICATION TECHNIQUE

Traditional white wine vinification, with soft pressing of the grapes and fermentation in stainless steel at a controlled temperature of 17°-19°C. Maturation takes place on the lees in stainless steel tanks until the end of January, when the wine is prepared for bottling.

TASTING NOTE

Its straw yellow color with faint greenish highlights leads us into a floral fragrance of wisteria and a fruity sensation of green apples. The flavour is dry, with good acidity, and it is persistent and delicately mineral.

SERVING SUGGESTIONS

Ideal for light hors d'oeuvres, it is also an excellent foil for fresh water fish, seafood soups and asparagus.

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