



KETTMEIR

PINOT BIANCO ATHESIS

ALTO ADIGE - SÜDTIROL DOC



GRAPES
Pinot Bianco



ALCOHOL VOLUME
14,00 % vol.



PRODUCTION ZONE
Alto Adige - Oltradige, village
of Castelvecchio in the Comune
of Caldaro



SERVING TEMP.
8 - 10 °C



ELEVATION
580 - 620 mt. a.s.l.



RECOMMENDED GLASS
Medium-sized tulip with narrow rim



SOIL TYPE
Generally loose soils, calcareous
in origin, with some clay



AGEING POTENTIAL
7 / 8 years



TRAINING SYSTEM
Espalier



PLANT DENSITY
5,500 plants per hectare



BOX
6 Bottles



HARVEST TIME
End of September - Early October



FORMAT
75 cl (25,3 oz)

TECHNICAL NOTES

Grapes are soft pressed and vinified away from the skins. The wine is fermented partly in wooden barriques and partly in tonneaux. The wine rests on the lees until July, before assemblage and bottling. The wine is aged for a further 6 months in bottle before being released for sale.

TASTING NOTES

The wine's deep straw colour is the perfect introduction to the complex bouquet which brings together the freshness of whitefleshed fruits and floral scents with the warm, comforting notes of sweet spices. On the palate, the wine is well-structured, fresh and supple with remarkable persistence and a pleasing vein of minerality running through it.

FOOD PAIRINGS

Ideal with richly-flavoured starters, an excellent companion to shellfish rice or pasta dishes, and any meals featuring freshwater or saltwater fish.