

Pinot Bianco

Alto Adige DOC



KETTMEIR

Variety:	Pinot Bianco
Production zone:	Medium to high hills of Oltradige
Altitude:	400 - 600 m (1,315 - 1,970 ft.) above sea level
Type of soil:	Generally loose textured soils of calcareous origin
Training system:	Mainly single pergola
Planting density:	3,000 - 3,500 vines per hectare (1,215 - 1,415 per acre)
Harvest time:	From mid-September until 10th October
Alcohol volume:	13,00% vol.
Serving temp. :	8 - 10 °C (46 - 50 °F)
Recommended glass:	A medium-sized, tulip-shaped glass, narrowing at the rim
Ageing potential:	2 years
Bottles per box:	6
Format (cl):	75 (25,3 oz)

Technical information

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 notes

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.

Food matching

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

