

# Pinot Bianco Athesis

Alto Adige DOC



KETTMEIR

<b>Grapes:</b>	Pinot Bianco
<b>Production zone:</b>	Alto Adige – Oltradige, village of Castelvecchio in the Comune of Caldaro
<b>Elevation:</b>	580-620 m.a.s.l.
<b>Soil Type:</b>	Generally loose soils, calcareous in origin, with some clay
<b>Training system:</b>	Espalier
<b>Plant density:</b>	5,500 plants per hectare
<b>Harvest time:</b>	Third week of September
<b>Alcohol volume:</b>	14.00 % vol.
<b>Serving temp. :</b>	8 - 10 °C
<b>Recommended glass:</b>	Medium-sized tulip with narrow rim
<b>Ageing potential:</b>	7/8 years
<b>Bottles per case:</b>	6
<b>Format (cl):</b>	75

## 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 white-fleshed 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.

