

Pinot Bianco Athesis

Alto Adige DOC



KETTMEIR

Variety:	Pinot Bianco
Production zone:	Alto Adige – Oltradige, Castelvecchio district in municipality of Caldaro
Altitude:	580 - 620 m (1,900 - 2,035 ft.) above sea level
Type of soil:	Fairly loose-packed, limestone-based soil with a clay fraction
Training system:	Vertical trellis
Planting density:	5,500 vines per hectare (2,025 per acre)
Harvest time:	Third week of September
Alcohol volume:	13,00 % vol.
Serving temp. :	8 - 10 °C (46 - 50 °F)
Recommended glass:	Medium-sized tulip-shaped, narrowing at the rim
Ageing potential:	3 years
Bottles per box:	6
Format (cl):	75 (25,3 oz)

Technical information

Vinification off the skins with soft crushing of the grapes. Fermentation mainly in steel at controlled temperatures of 16-18 °C and partly in wood. Maturation in the respective fermentation containers, where the wine remains in contact with the lees until late spring before it is blended and prepared for bottling.

Tasting notes

A deep straw yellow introduces the fresh, layered nose of flowers and white-fleshed fruits melding into warmer, enfolding notes of sweet spices; the supple, fresh-tasting structure lingers impressively, held together by a pleasing thread of minerality.

Food matching

Ideal with flavour-rich starters and an excellent partner for pasta or rice with crustaceans. A versatile through-the-meal wine when the menu features fresh or saltwater fish.

