

PINOT BIANCO

2010

Grape variety: Pinot Blanc.

Description: brilliant straw yellow colour with a green tint. Very fine, fruity (apples, peaches), forward varietal aroma. Pronounced, clean, elegant, grapey flavour, light to medium-bodied with a fresh mouth-watering finish. When properly cellared, this wine may be kept for at least 2 - 4 years.

Suggested food: as an aperitif, with starters, salads, asparagus, all kind of seafood and pasta dishes.

Origin: selected vineyard sites in the southern part of the Alto Adige appellation (Salorno, Magrè, Cortaccia and Pochi) and the most northern part of Trentino (Roverè della Luna), at 300 to 500 metres altitude (980 – 1,650 feet), situated on the cooler west-facing slopes of the Adige valley. Soils are sandy, gravelly and with a high content of limestone. Large temperature variation between day and night.

Age of the vines: 10 – 35 years.

Harvested: mid September 2010.

Yield: 57 hl / ha.

Vinification: fermentation in stainless steel tanks, followed by maturation on the fine lees or 4 months.

Alcohol: 12.5 % by vol.

Acidity: 5.4 g / litre.

Bottled: February 2011.

Release: April 2011.

