



Alto Adige Pinot Bianco 2018

It's no wonder that Pinot blanc is the most widely planted white grape variety at St. Michael-Eppan. Cool night-time katabatic winds from the Mendel Massif and the slightly loamy limestone gravel soils provide the grape with optimal conditions for developing into a nicely balanced, fresh white wine – the crisp acidity of which whets the appetite for the next sip.



Luminous yellow with glints of green



Fruity aroma reminiscent of apple and pear



Balanced, refined and pleasant

Grapevines

Variety: Pinot Blanc

Age: 5 to 30 years

Area of Cultivation

Sites: Vineyards in higher lying positions of the municipality of Eppan (approx. 480-650 m)

Exposure: Southeast

Soil: Limestone gravel with some percentage of clay

Training System: Pergola and Guyot

Harvest

early to mid of September; harvest and selection of grapes by hand.

Vinification

Fermentation and part of the malolactic fermentation in stainless steel tanks

Production

Yield: 70 hl/ha

Alcohol Content: 13,5 %

Acidity: 5,5 gr/l

Serving Temperature

8-10 degrees

Pairing Recommendations

Flexible wine for meals and relaxing on the terrace; delicious with Mediterranean antipasti, fish, white meat, pasta and pizza. It also pairs nicely with mild cheeses and, for example, Profesen with a filling of Topfen cheese.

Storage/Potential

2 to 3 years