Classic White

PINOT BIANCO
ALTO ADIGE DOC

EISACKTAL
VALLE ISARCO
KELLEREI CANTINA

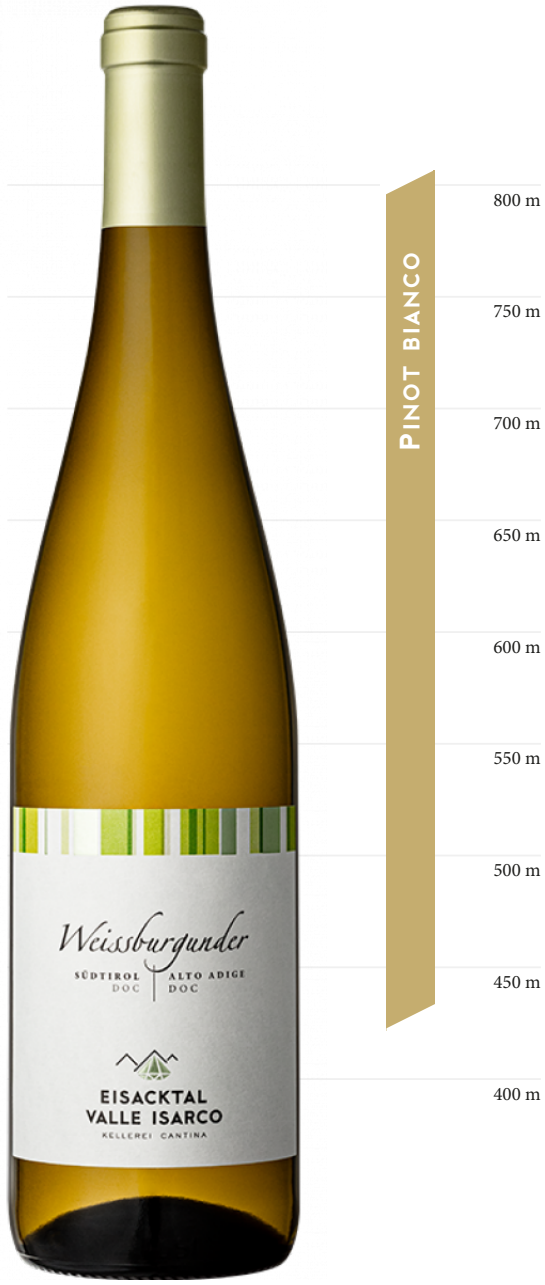
Vintage	2024
Variety	Pinot bianco
Altitude	420 - 800 m
Orientation	south east
Slope	45%
Yield per hectare	70 hl
Training system	guyot
Period of harvest	mid september
Soil	Hot, fertile, very deep alluvial soils with porphyritic sediment
Vinification	Delicate processing and crushing, controlled-temperature fermentation and ageing on fine lees in stainless steel tanks, no malolactic fermentation

Characteristic

Color	yellow with greenish hues
Nose	delicately floral and fruity bouquet
Taste	dry, full and velvety, with elegant body, freshly acidic
Ageing capacity	5 years
Pairing recommendations	appetizers, pasta dishes, risotto, steamed or baked fish, egg or mushroom dishes, asparagus, cheese, and as an aperitif
Serving temperature	8° C - 10°C

Analytical data

Alcohol	13,50 % vol.
Residual sugar	2,2 g/l
total acidity	6,3 g/l



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