

KELLEREI  
**BOZEN**

CANTINA · WINERY



## PINOT BIANCO

Südtirol · Alto Adige DOC

Pinot Blanc – or Pinot Bianco in Italian – was introduced to Alto Adige by Archduke John of Austria around 1850. It does best on sites with dry, loamy and calcareous soils and pronounced diurnal temperature variations.

<b>Grape variety</b>	Pinot Bianco
<b>Area of cultivation/ climate</b>	Selected slopes around Bolzano at 300 to 750 meters a.s.l.
<b>Grape harvest</b>	Beginning to middle of September
<b>Vinification</b>	The carefully selected grapes are gently pressed and fermented in stainless steel tanks at a controlled temperature. Stainless steel is also used for maturation to keep the wine fresh and crisp.
<b>Tasting notes</b>	<b>Color:</b> bright straw yellow with greenish hues <b>Aroma:</b> fruity aromas of yellow apples and pears with a whiff of peach and pineapple <b>Taste:</b> fresh opulence, persistent on the palate
<b>Food pairings</b>	Asparagus, fish and vegetarian dishes, also as an aperitif
<b>Serving temperature:</b>	11 - 13 °C
<b>Alcohol</b>	13 % vol*
<b>Residual sugar</b>	4,5 g/l*