





DELLAGO

PINOT BIANCO

Südtirol · Alto Adige DOC

This wine is the product of an ideal combination of grape variety, soil and microclimate. Selected grapes from the best sites produce expressive, authentic and complex wines.

Cuanavaniatu	Dinat Diamas
Grape variety	Pinot Bianco

Area of cultivation/

climate

Porphyry and calcareous soils around Bolzano

at 500 meters a.s.l.

Grape harvest Beginning to middle of September

Vinification Following gentle pressing of the grapes, the

wine is partly fermented and allowed to rest on the lees in stainless steel tanks, while the rest undergoes alcoholic and malolactic

fermentation in barriques.

Tasting notes Color: bright straw yellow with greenish hues

Aroma: fruity aromas of Golden Delicious apples, pears and white peaches with mineral

notes

Taste: elegant and full-bodied with a fresh

and pleasant acidity

Food pairings Asparagus, fish, pasta, poultry and vegetarian

dishes, also as an aperitif

Serving temperature: 10 - 12 °C

Alcohol 14 % vol*

Residual sugar 3,8 g/l*