



## Alto Adige DOC Pinot Bianco 2020



Pinot Bianco



500-650 m a.s.l., south-east, sandy and gravelly soil, rich in dolomite



Temperature controlled fermentation in stainless steel followed by ageing on the fine lees

**Alcohol** 13,0% by vol.

**Optimum maturity** 1-3 years

**Total acidity** 5,8 g/l

**Method of cultivation** sustainable

**Residual sugar** 2,2 g/l

**Bottle size** 0,75 l

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### About the wine

Since the first decades of the 20th century, Pinot bianco has been the most important Alto Adige white wine. Favorable cool hillsides between 500-650 m a.s.l. are perfect for this wine; here it reaches its best. It develops its typical aromas of fresh apples and pears and keeps its racy, invigorating acidity. This makes the wine an unmistakable representative of its terroir. The vines grow on gravelly, limestone dolomite, making this a Pinot bianco which takes you by surprise with salty minerality in the mouth, lending the wine an additionally long finish.