

Ventus ferat ✨ *Ventus creat*
FALLWIND



ALTO ADIGE DOC

PINOT BIANCO EPPAN-BERG- SCHULTHAUS 2024

Pinot blanc, South Tyrol's most important grape variety, has awakened from its slumber and has evolved a calling-card wine for the region. Schulthaus, having been vinified and bottled for the first time in 1982, is the consummate South Tyrolean Pinot blanc. This wine isn't ostentatious, but is the consummate fresh-and-fruity Pinot blanc, the enjoyment of which is found both in its creamy softness and its lively acidity.



straw yellow with glints of green



fruity notes of apple, fresh pear and white blossoms



lively and balanced with a fruit-incised creaminess

VARIETY:

Pinot Blanc

ETÀ:

10 to 40 years

AREA OF CULTIVATION:

vineyards at "Schulthaus", above Moos Castle, in "Appiano Monte" (540 to 620m)

Exposure: Southeast

Soil: Limestone gravel with clay

Training System: Guyot

HARVEST:

end of september; harvest and selection of grapes by hand

VINIFICATION:

the majority (85%) is fermented in stainless-steel tanks and the remainder in oak barrels, followed by malolactic fermentation. The two wines are combined in February.

YIELD:

60 hl/ha

ANALYTICAL DATA:

alcohol content: 14%

acidity: 5.8 gr/lt

SERVING TEMPERATURE:

8-10°

PAIRING RECOMMENDATIONS:

a premium aperitif and summer wine, it is also quite versatile when it comes to food pairing: it goes well not only with seafood and fish but also with delicate dishes made with wild fowl. It is especially recommended as an accompaniment to South Tyrolean Schlutzkrapfen.

STORAGE/POTENTIAL:

4 to 5 years

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