

Ventus ferat ✨ Ventus creat
FALLWIND



ALTO ADIGE DOC

PINOT BIANCO EPPAN-BERG- SCHULTHAUS 2025

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

VINE AGE:

10-40 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:

Mid-September; harvest and selection of grapes by hand.

VINIFICATION:

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

YIELD:

60 hl/ha

ANALYTICAL DATA:

Alcohol content: 13,5%
Acidity: 6,0 gr/ltr

SERVING TEMPERATURE:

8-10 °C

PAIRING RECOMMENDATIONS:

An elegant aperitif and summer wine, perfect for chilling, also a versatile food wine.
Shellfish and fish, delicate dishes of game birds, South Tyrolean Schlutzkrapfen.

STORAGE/POTENTIAL:

4-5 years

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