

Ventus ferat ✨ Ventus creat
FALLWIND



ALTO ADIGE DOC

PINOT BIANCO EPPAN-BERG-SCHULTHAUS RISERVA 2022

Eppan-Berg-Schulthaus at the foot of the Gantkofel is probably the most historic Pinot Bianco site in Appiano. The grapes for our Riserva come from the oldest plots and are vinified in large oak barrels to produce a mineral, structured Pinot Bianco with great ageing potential.



straw yellow with glints of green



intense fruity nuances of yellow pear and apple



mineral, creamy and with a long finish

VARIETY:

Pinot Blanc

ETÀ:

25 to 30 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 of september; harvest and selection of grapes by hand

VINIFICATION:

Fermentation and ageing in large oak barrels for 12 months, followed by development on the fine lees in stainless-steel tanks.

YIELD:

50 hl/ha

ANALYTICAL DATA:

alcohol content: 14%

acidity: 5.6gr/lt

SERVING TEMPERATURE:

8-10°

PAIRING RECOMMENDATIONS:

Quite versatile when it comes to food pairing: it goes particularly well with strong fish dishes and South Tyrolean specialties such as dumplings and Schlutzkrapfen.

STORAGE/POTENTIAL:

8 to 10 years

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