

LINE
CLASSIC

ALTO ADIGE PINOT BIANCO 2019

It's no wonder that Pinot blanc is the most widely planted white grape variety at St. Michael-Eppan. Cool night-time katabatic winds from the Mendel Massif and the slightly loamy limestone gravel soils provide the grape with optimal conditions for developing into a nicely balanced, fresh white wine – the crisp acidity of which whets the appetite for the next sip.



Luminous yellow with
glints of green



Fruity aroma
reminiscent of
apple and pear



Balanced, refined
and pleasant

VARIETY:

Pinot Blanc

AGE:

5 to 30 years

AREA OF CULTIVATION:

Sites: vineyards in higher lying positions of the municipality of Appiano (480-650m)

Exposure: southeast

Soil: limestone gravel with some percentage of clay

Training System: Guyot and Pergola

HARVEST:

mid September to early October; harvest and selection of grapes by hand.

VINIFICATION:

Fermentation and part of the malolactic fermentation in stainless steel tanks.

YIELD:

70 hl/ha

ANALYTICAL DATA:

Alcohol Content: 13.5 %

Acidity: 5.6 gr/l

SERVING TEMPERATURE:

8-10°C

PAIRING RECOMMENDATIONS:

Flexible wine for meals and relaxing on the terrace; delicious with mediterranean antipasti, fish, white meat, pasta and pizza. It also pairs nicely with mild cheeses and, for example, Profesen with a filling of Ricotta cheese.

STORAGE/POTENTIAL:

3 to 4 years

AWARDS:

2018: 90 Points Wine Enthusiast

