

LINE  
CLASSIC

## ALTO ADIGE PINOT BIANCO 2020

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 to end of September; 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

