

CLASSIC

ALTO ADIGE PINOT BIANCO 2023

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.



bright yellow
with glints of green



fruity aroma
reminiscent of
apple and pear



balanced, fresh,
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

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: 5.4 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

