



Pinot Bianco Alto Adige DOC



VINIFICATION The grapes were softly pressed, clarified through natural gravity settling of the sediments and finally fermented in stainless steel tanks at low temperatures (18- 21°C) to retain the classic aromatic qualities. Prior to bottling the wine is aged for a minimum of 4 months on the fine lees in the tank.

TASTING NOTES This youthful fresh wine makes a very elegant impression. Greenish-yellow to bright yellow colour with delicate fruity and floral aromas together with mature apples prevalent in the bouquet. Its lively style combined with a balanced acidity accompanies this wine through its harmonious finish. Good accompaniment with all sort of appetizers, as well as asparagus dishes, seafood, pork or veal.

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