

PINOT BIANCO „VOM STEIN“

ALTO ADIGE DOC



VARIETY PINOT BIANCO

VINEYARDS The vineyards on the valley floor of the Lowlands around the towns Cortina, Magrè and Salorno are in one of Alto Adige's largest and most traditional white wine production areas and famous for their fresh, fruity and mineral whites.

TRELLISING SYSTEM 2 main growing systems: Pergola and Guyot; 3-500 -7000 vines/hectare. The age of the vines varies from 3-8 years on the modern Guyot system to 50 years on the traditional Pergola.

SOIL PROPERTIES Loamy and sandy soil with a high calcareous contents.

YIELD 75 hl/ha

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.

SERVING TEMPERATURE 12°C

SHELF LIFE 2-4 years

WINE ANALYSIS	Alcohol	13.0 % by Vol.
	Acidity	5.5 g/l
	Residual sugar	2.5 g/l