

KELLEREI
BOZEN

CANTINA · WINERY



PINOT BIANCO

Südtirol · Alto Adige DOC

Pinot Blanc – or Pinot Bianco in Italian – was introduced to Alto Adige by Archduke John of Austria around 1850. It does best on sites with dry, loamy and calcareous soils and pronounced diurnal temperature variations.

Grape variety	Pinot Bianco
Area of cultivation/ climate	Selected slopes around Bolzano at 300 to 750 meters a.s.l.
Grape harvest	Beginning to middle of September
Vinification	The carefully selected grapes are gently pressed and fermented in stainless steel tanks at a controlled temperature. Stainless steel is also used for maturation to keep the wine fresh and crisp.
Tasting notes	Color: bright straw yellow with greenish hues Aroma: fruity aromas of yellow apples and pears with a whiff of peach and pineapple Taste: fresh opulence, persistent on the palate
Food pairings	Asparagus, fish and vegetarian dishes, also as an aperitif
Serving temperature:	11 - 13 °C
Alcohol	13 % vol*
Residual sugar	4,5 g/l*