

Puntay

PINOT BIANCO 2021

SÜDTIROL - ALTO ADIGE DOC

VARIETAL: Pinot Bianco

AREA AND SOIL: Higher hilly areas between 500 and 600 m above sea level. Calcareous soil, moraine porphyry.

CULTIVATION: Guyot

YIELD: 60 hl/ha

VINIFICATION: Partial cold maceration followed by partly spontaneous fermentation in wooden barrels and subsequent maturation in wooden barrels for at least 12 months.

ANALYSIS: alcohol: 13.5%, total acidity: 6.7 g/l, res. sugar: 2.5 g/l

AGING POTENTIAL: 1-10 years

TASTING NOTES: Bright straw yellow with the greenish reflexes. Soft pinot-bouquet with light hint of fresh apples and pears. Fruity vivacious acidity, elegant and fine aftertaste..

PAIRING: Ideal wine for fresh light summer dishes like asparagus or fish variations.

SERVICE TEMPERATURE: 8 - 10 °C

Contains sulphites

