



Given its peculiar climatic and exposure requirements, Pinot Bianco grows only in the warmer areas of the lower Valle Isarco where the sunny hillside soils rich in porphyry generate a white wine with a typical Burgundy-style bouquet and strong character.

Alto Adige Pinot Bianco DOC 2009

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GRAPE VARIETY Pinot Bianco
SUPPORT SYSTEM pergola or
free-standing espalier (Guyot)
AVERAGE YIELD 100 q/ha

ALCOHOL 13,5% vol
ACIDITY 6,0 g/l
SUGAR-FREE EXTRACT 21,6 g/l
RESIDUAL SUGAR 2,9 g/l

FIRST YEAR OF PRODUCTION 1983
MEAN ANNUAL OUTPUT 13,000 bottles
AGEING CAPACITY 2–3 years
PRODUCTION AREA Renon, Barbiano
ALTITUDE 400–500 m a.s.l., S-exposed hillsides
VINTAGE TIME end of September, hand-picked

CHARACTERISTICS fresh white wine with
elegant structure and fresh acidity
COLOUR straw-yellow with greenish hues
NOSE delicately floral and fruity bouquet
TASTE dry, full and velvety
SERVING TEMPERATURE 10–12 °C
MATCHINGS hors d'oeuvres, pasta dishes, risotto,
steamed or baked fish, egg or mushroom dishes,
asparagus, cheeses; ideal as an aperitif