

REGION - Südtirol, Alto Adige

APPELLATION - Alto Adige D.O.C.

VARIETAL(S) - 100% Pinot Bianco

VINEYARD SIZE - 1.2 hectares (planted in 2000)

SOIL - calcareous

ANNUAL PRODUCTION - 583 cases

CELLARING POTENTIAL - 4 to 6 years

VINIFICATION

Grapes were manually harvested and immediately pressed. The must was inoculated with selected yeasts and fermented in temperature controlled stainless steel vats at low temperature (19-20°C) for 14 days. The resulting wine was racked off into stainless steel vats where it aged on its lees for 6 months before being bottled. The wine never underwent malolactic fermentation.

TASTING NOTES

NOSE - Fresh pineapple, passionfruit, walnuts, hints of Comté cheese, bay leaf, white pear and chives.

PALATE - Full body; medium-plus acidity. Ripe pineapple, hints of clementine and super tropical overall. Medium length finish.

