

PINOT BIANCO

DOC 2023

VARIETAL: Pinot Bianco

AGE OF VINES: 5 – 35 years

TEMPERATURE: 8 – 10 °C

OPTIMAL AGING: 1 – 3 years

YIELD: 70 hl/ha

TRELLISING SYSTEM:

Wire-trained + Pergola

ALCOHOL: 13.0 %

RESIDUAL SUGAR: 2.5 g/l

TA: 5.7 g/l

Contains sulphites



ORIGIN

In 1852 the Pinot Blanc was brought to South Tyrol by the Archduke John of Austria and since then it brings excellent results. Many experts consider South Tyrol as one of the best growing areas for Pinot Blanc worldwide.

VINTAGE

The 2023 winegrowing year was marked by fluctuating weather conditions, necessitating increased work in the vineyard. A winter with sparse snowfall and a warm March prompted an early onset of vegetation. April followed typical patterns, but May was rainy, affecting flowering, which occurred close to the long-term average. June experienced instability, with heatwaves and periods of drought. July saw significant rainfall accompanied by some exceptionally hot days. Despite extreme temperature fluctuations in August, a golden autumn yielded a successful grape harvest with overall excellent grape quality.

VINEYARD

The vineyards, situated on slopes ranging from 350 to 600 meters above sea level, boast mineral-rich, loamy limestone gravel soil with a sandy component.

VINIFICATION

Ripe and healthy grapes undergo whole-cluster pressing, followed by natural must clarification. Fermentation occurs at a controlled temperature of 18 °C to preserve the wine's delicate aromas. Following fermentation, the wine ages on the fine lees in stainless steel tanks for 3 months.

TASTING NOTES

- brilliant yellow color
- the wine presents a fresh and fruit-dominated nose, featuring notes of Golden Delicious apples, pears, and quince
- it is juicy with a pleasing acidity and fruit-basket aromas on the finish

RECOMMENDATION

This Pinot Bianco pairs well with light starters or fish dishes and is also delightful as an aperitif.

AWARDS

JAMES SUCKLING – 2018: 90 p., 2019: 91 p., 2020: 92 p., 2021: 91 p., 2022: 91 p.

ROBERT PARKER – 2018: 90 p.; 2019: 92 p., 2020: 92 p., 2021: 92 p.