

PINOT BIANCO

DOC 2022

VARIETAL: Pinot Bianco

AGE OF VINES: 5 – 35 years

TEMPERATURE: 10 – 12 °C

OPTIMAL AGING: 2023 – 2025

YIELD: 70 hl / ha

TRELLISING SYSTEM:
Wire-trained + Pergola

ALCOHOL: 13.5 %

RESIDUAL SUGAR: 2.5 g/l

TA: 6.0 g/l

Contains sulphites

» Elegantly, effortlessly laid back. Savour while watching a Sixties comedy or immerse yourself in the culture of Central Europe and make some succulent “Schlutzkrapfen” pasta wraps. «

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 winter months of 2022 were markedly poor in precipitation. Only April brought significant rain and replenished the groundwater somewhat. May was one of the warmest on record and gave a strong boost to vegetation. The entire summer was marked by drought and was reminiscent of the summers of 2003 and 2015. The ripening of the grapes progressed rapidly and already on August 24 the first grapes were delivered to the winery. As the autumn also brought hardly any precipitation, the grape harvest went smoothly and excellent grapes were harvested. As early as mid-October, the grape harvest came to an end.

VINIFICATION

Whole-cluster pressing of ripe and healthy grapes, natural must clarification, fermentation at a controlled temperature of 18°C, 3-month ageing on the fine lees in stainless steel.

VINEYARD

Steep, easterly sloping vineyards between 450 and 600 meters above sea level. Mineral-rich, loamy / chalky gravel with a proportion of sand.

TASTING NOTES

- brilliant yellow
- fresh and fruit-dominated nose, with overtones of Golden Delicious apples, pears and quince
- juicy with a pleasing acidity and fruit-basket aromas on the finish

RECOMMENDATION

This wine is well suited to light appetizers and fish dishes, and could also be enjoyed alone as an aperitif.

AWARDS

JAMES SUCKLING – 2016: 92 p.; 2017: 91 p.; 2018: 90 p., 2019: 91 p., 2020: 92 p., 2021: 91 p.,

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

SLOW WINE – 2016: Vino quotidiano