

VIAL

PINOT BIANCO
DOC 2023**VARIETAL:** Pinot Bianco**AGE OF VINES:** 10 – 30 years**TEMPERATURE:** 8 – 10 °C**OPTIMAL AGING:** 1 – 6 years**YIELD:** 60 hl/ha**TRELLISING SYSTEM:** Wire-trained**ALCOHOL:** 13.5 %**RESIDUAL SUGAR:** 2.5 g/l**TA:** 6.3 g/l

Contains sulphites



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 are located in a east-facing position at an altitude of 500 to 550 meters above sea level. At the foot of the Mendel Mountains, the vineyards find optimal conditions for fruity white wines, thanks to sunny, but not too hot days and cool nights, which contribute to fruit development and maintain acidity. The soil consists mainly of loamy marl with limestone gravel and porphyry sand.

VINIFICATION

Vinification begins with gentle pressing, using partly whole grapes and partly destemmed grapes. After must clarification, slow fermentation takes place at a controlled temperature of 18 °C. This is followed by 6 months of ageing on the fine lees (70 % in stainless steel tanks and 30 % in large oak barrels) before the wine is filtered and bottled.

TASTING NOTES

- brilliant yellow color
- a nose of pears and ripe Golden Delicious apples, with undertones of flint and hazelnuts
- a fruit-dominated palate, with a delicious, balanced acidity, lingering finish

RECOMMENDATION

Vial Pinot Bianco is an excellent pairing for light starters and fish dishes and is also often enjoyed as an aperitif.

AWARDS

ROBERT PARKER – 2019: 93 p., 2020: 93 p., 2021: 93 p., 2022: 91 p.

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

DECANTER – 2019: 96 p., 2021: 93 p.

WINE ENTHUSIAST – 2016: 91 Pkt. – Editors' Choice

GAMBERO ROSSO – 2007-2016: 2 Bicchieri

FALSTAFF – 2022: 90 p.

BIBENDA – 2018: 4 Grappoli, 2019: 4 Grappoli, 2020: 4 Grappoli, 2022: 4 Grappoli,

VINOUS – 2018: 91 p.

LUCA MARONI – 2019: 94 p. 2020: 92 p., 2021: 92 p., 2022: 92 p.

THE WINE JOURNAL – EROS TEBONI: – 2020: 90 p.