

# KUNST.STÜCK

## PINOT BIANCO DOC 2014

**VARIETAL(S):** Pinot bianco

**AGE OF VINES:** 25 years

**TEMPERATURE:** 12 – 14 °C

**OPTIMAL AGING:** 2016 – 2030

**YIELD:** 45 hl / ha

**TRELLISING SYSTEM:** Wire-trained

**ALCOHOL:** 13,5 %

**RESIDUAL SUGAR:** 2,0 g/l

**TA:** 7,0 ‰

» One single image, immobile within the flow of time. A sigh of yearning melds into the immense breath of nature that infuses all, and the succession of the seasons caresses the vine-clad hills. Pearl-like, the berries enfold a treasure that man's hand will unveil, only to be once more hidden, flowing into a bottle, there to rest, silent, waiting, until the moment when the curtain rises and it emerges, the star, the soloist, alone on centre stage. Experience will then become memory, imprinted on heart and mind: kunst.stück, artwork. «

### VINTAGE

The 2014 growing year began with a very mild, wet winter. Temperatures well above seasonal averages led to budbreak in mid March about three weeks early. Despite this abnormal start to the year, the early budbreak was lost during the exceptionally cool, rainy summer months, which forced our growers to work hard and long. Relatively low temperatures during harvest, which began in the first week of September, meant that ripening was slow and prolonged. White varieties benefited considerably from the low temperatures, yielding well-typed, fresh-tasting wines with good salinity, mineral-tinged acidity and savoury structure.

### VINIFICATION

The grape partially destemmed was soft crushed and then undergo to a maceration. Partially decanted, spontaneous fermentation of not totally clear must at controlled temperature of 18°C in large French oak cask. Maturation on the fine lees for 12 months in 30 hectoliters French oak cask, then filtered and bottled at the end of February.

### VINEYARD

Hilly vineyard with east exposure on 550 amsl. The vines lies at the foot of Mendola mountain, the 2014 vintage gave us optimal conditions for ripeness, acidity and PH. All these factors originated a supreme wine characterized by a perfect mix of balance, elegance and structure. A notably cool vintage with important temperature swings along with the limestone and porphyry soil secure sharpness and sparkle freshness to this wine.

### TASTING NOTES

- Intense yellow
- Crisp and elegant with a sharp minerality, then spicy with a breath of Mediterranean scrub, defined by the redolent wood
- Well knitted acidity, sapid and engaging, with lengthy persistence

### RECOMMENDATION

Let your taste buds drive the experience and release your whims.