

GIRLAN

KELLEREI · CANTINA

PINOT BIANCO

SÜDTIROL · ALTO ADIGE · DOC

Production area

Pinot Bianco is grown on the hillside vineyards from the cru "Girlan" at an altitudes ranging from 450 to 500 m above sea level in well aired vineyards. The area in which they are grown is rich in minerals, the result of ice age sedimentation.

Winemaking

The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Gentle pressing and clarification of the must by natural sedimentation. Fermentation in stainless steel tanks at a controlled temperature and aging on the lees in stainless steel tanks.

Tasting notes & food matching

Pinot Bianco has compact bunches of small greenish grapes. It is the most white grape variety grown in Girlan. A delicate aroma, slight apple blossom bouquet and a lively palate make Pinot Bianco the ideal aperitif wine or an excellent accompaniment for white meat and fish.

Vintage	2023
Growing area	Girlan
Grape varieties	Pinot Bianco
Serving temperature (°C)	10-12°
Yield (hl/ha)	70
Alcohol content (vol%)	13,5
Total acidity (g/l)	6
Residual sugar (g/l)	1,7
Ageing potential (years)	3

