

# GIRLAN

KELLEREI · CANTINA

## PLATT & RIEGL

PINOT BIANCO

SÜDTIROL · ALTO ADIGE · DOC

### Production area

For this wine we choose the best Pinot Bianco grapes from the hillside of the Oltradige at an altitude from 450 to 550 m above sea level, in well aired vineyards. The different combination of soils, from clay to lime and gravel is what gives this wine its unique character.

### Winemaking

The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Gentle whole cluster pressing and clarification of the must by natural sedimentation. 50% is fermented at controlled temperature in stainless steel tanks, 50% is fermented in large oak barrels (50 hl). The part in oak barrels is continued with malolactic fermentation. Aging on the lees for 6 months.

### Tasting notes & food matching

Pinot Bianco has compact bunches of small greenish grapes. It is the most white grape variety grown in the cru "Girlan". Thanks to its delicate, fresh and at the same time, full flavour, the Platt&Riegl Pinot Bianco is the perfect wine for a host of different occasions. It is an ideal accompaniment for hors d'oeuvres and fish dishes as well as being very popular as an aperitif.

Vintage	2023
Growing area	cru "Girlan" and "Eppan Berg"
Grape varieties	Pinot Bianco
Serving temperature (°C)	10-12°
Yield (hl/ha)	56
Alcohol content (vol%)	13,5
Total acidity (g/l)	5,8
Residual sugar (g/l)	1,9
Ageing potential (years)	5

