

Pinot Bianco

Alto Adige DOC



KETTMEIR

Grapes:	Pinot Bianco
Production zone:	Medium-high hillsides in Oltradige
Elevation:	400 - 600 m.a.s.l.
Soil Type:	Generally loose soils, calcareous in origin
Training system:	Partly Guyot and partly simple pergola
Plant density:	5.000 - 6.000 plants per hectare with Guyot and 3.000 - 3.500 with pergola
Harvest time:	Mid-September to 10th October
Alcohol volume:	13,50% vol.
Serving temp. :	8 - 10 °C
Recommended glass:	Medium-sized tulip with narrow rim
Ageing potential:	2 - 3 years
Bottles per case:	6
Format (cl):	75

Technical notes

Classic white wine method, grapes are soft pressed and fermented in steel at a controlled temperature of 17-18 °C. The wine is steel aged on the lees until the end of January and then prepared for bottling.

Tasting notes

Straw yellow in colour with greenish reflections, floral scents of wisteria and fruity notes of green apple. Dry palate with good acidity, persistent and delicate minerality.

Food pairings

Ideal for light starters, excellent with freshwater fish, delicate soups made from shellfish and asparagus.

