



Berg

NALS MARGREID
— 1922 —

Pinot Bianco

TRADITION

Wine varietal

100% Pinot Bianco

Denomination

Alto Adige DOC

Altitude

500-750 m

Exposure

East/south-east

Terroir

BERG Pinot Bianco is grown in our highest vineyards. The soil on the right bank of the Adige is characterised by porphyry and limestone.

Climate

The Alpine climate is characterised by mild summers and cool autumns and allows a longer period of growth and a late harvest in mid-October.

Vinification

The grapes are harvested by hand. Afterwards, the clarified must is fermented for around three weeks in stainless steel tanks. Before being bottled, the young wine is aged on the lees for a further five months.

Colour

Straw yellow with greenish-yellow hues and good depth of colour

Nose

A clean and linear nose with aromas of Golden Delicious apples and undertones of freshly cut grass

Palate

Fresh, flavourful and crisp, with a persistent almond finish

Recommended pairings

Aromatic herb and flower salad, brook trout in saor

Serving temperature

10-12°C

Storage

Store in a cool location at a temperature of 10-13°C, with at least 60% humidity