



Sirmian

Pinot Bianco

SELECTION

Wine varietal

100% Pinot Bianco

Denomination

Alto Adige DOC

Altitude

500-700 m

Exposure

South-east

Terroir

The steep slopes, exposed to the south-east and with an altitude of between 500 and 700 metres, are located above Nalles, in Sirmian. Composed of limestone, gneiss, mica, slate and marble, and having originated millions of years ago from the glaciers in the Alpi Occidentali, the morainic deposit is permeable and sits on top of porphyry, the prehistoric bedrock.

Climate

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

Vinification

The grapes are harvested by hand. After a brief period of pre-fermentation maceration, the clarified must is fermented for around three weeks in 12 and 30 hl wooden barrels. Afterwards, the young wine is aged on the lees for a further eight months.

Colour

Bright straw yellow, with a beautiful depth of colour

Nose

Very clean notes of pink grapefruit, kiwi and a hint of thyme

Palate

Full-bodied, deep and flavourful with an impressively long finish

Recommended pairings

Spaghetti with sardines, white fish stew

Serving temperature

10-12°C

Storage

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