

PINOT BIANCO

*straw yellow colour with green highlights;
an extremely complex and varietal nose; it has a well-balanced and
pleasantly acidulous taste; consistent repetition of the initial nose sensations*

Mark	Trentino DOC
Grapes	Pinot Bianco
Vineyard	Pozza and Vigalzano
Soil	Pozza: calcareous matrix, deep, medium texture, balanced content of nutrients Vigalzano: originated from outcrops of metamorphic rock-slates, dissolved, sandy structure, neutral
Training system	simple Trentino pergola
Vine density	4.350 plants/hectare
Year of vineyard installation	2009 – 2011
Yield per plant	1,75 kg/vine
Harvesting	by hand, mid-September
Vinification	traditional white wine vinification process; fermentation conducted partly in steel containers, partly in small oak barrels; left at length over lees
Aging	6 months in steel, 2 months in the bottle
Production	10.000 bottles
Serving Temperature	8 – 10°C
Combinations	perfect as an aperitif and suitable for appetizers and light first courses; it is a great partner for freshwater fish



TASTING NOTES:
