



# MONASTERO PINOT BIANCO

*straw yellow colour with greenish reflections;  
on the nose it expresses complex and sophisticated notes,  
on the palate it is pleasantly fruity and mineral*

<b>Mark</b>	Trentino DOC
<b>Grapes</b>	Pinot Bianco
<b>Vineyard</b>	Pozza
<b>Soil</b>	calcareous matrix, deep, medium texture, balanced content of nutrients
<b>Training system</b>	simple Trentino pergola
<b>Vine density</b>	4.500 plants/hectare
<b>Year of vineyard installation</b>	2009
<b>Yield per plant</b>	1,45 kg/vine
<b>Harvesting</b>	by hand, mid-September
<b>Vinification</b>	traditional white wine vinification process; fermentation conducted partly in steel containers, partly in small oak barrels; left at length over lees
<b>Aging</b>	11 months in barrels, 6 months in the bottle
<b>Production</b>	3.000 bottles
<b>Serving Temperature</b>	10°C
<b>Combinations</b>	excellent aperitif, perfect with dishes based on fish, poultry or vegetarian courses; does not fear pairing with asparagus



*TASTING NOTES:*

---

---

---

---

---

---