

pinot bianco alto adige DOC

andriano
trentino-alto adige

The Pinot Bianco grapes are harvested by hand in September from the Northeastern parcel of the Andriano vineyards. The grapes need a few extra weeks to mature before harvest because of the shadow of Mount Gant limiting the late afternoon sunlight throughout growing season. The grapes are fermented in stainless steel temperature-controlled stainless steel vats. The wine is allowed to age on the fine lees for 6 months before bottling.

grape varieties:

Pinot Bianco

exposure:

Northeast/Southeast

altitude:

260–380m A.S.L.

soil:

Clay and lime soil, with presence of sedimentary calcareous white dolomite stones

alcohol:

13.00%

tasting notes:

This Pinot Bianco is pale yellow in color with slight reflections of green. The bouquet of apples and pears follows through on the palate combining with balanced acidity for a long full finish.

Wine Spectator

2008 Pinot Bianco

90 points



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