

SÜDTIROL · ALTO ADIGE  
D.O.C.

# WEISSBURGUNDER

PINOT BIANCO

### *Production zone*

Even if not an indigenous variety, Pinot Bianco is one of South Tyrol's most typical wines. This elegant wine comes from selected plots on the steep slopes around Bolzano. These vineyards benefit of the large temperature difference between day and night, giving wines fresh, floral aromas and a nice acidity.

### *Varietals*

Sauvignon Blanc 100%.

### *Yield per hectare*

Approx. 8.000 kg of grapes.

### *Yield of wine from grapes*

Approx. 70%, for a yield of 56 hectolitres per hectare.

### *Harvest*

Harvest takes place at the beginning, middle of September. Grapes are picked at complete ripeness and bunches carefully sorted and moved immediately to the cellar for vinification.

### *Wine making and ageing*

After a brief cold maceration and a gentle pressing, the alcoholic fermentation takes place in stainless steel tanks. Maturation in stainless steel for four months to keep the wine juvenile and fresh, before bottling.

### *Tasting notes*

Straw yellow colour with greenish hues. Fruit bouquet on the nose with notes of golden delicious apples, pear, light scent of peaches and pineapples. Fresh wine with a pleasant mouth-feel flavour.



# WINZERBERG

[www.winzerberg.it](http://www.winzerberg.it)