



P|S



DeSilva

PINOT BLANC SÜDTIROL • ALTO ADIGE

DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape variety: 100% Pinot Blanc

Description: Its minerality, elegance and the delicate fruit of fruit of citrus fruits, apples and a light hint of quince underline its origin from Eppan Berg.

Site: 540m above sea level Überetsch - Eppan Berg.

Soil: Lime and sandy loam, stony soil - moraine hills.

Harvest: End of September

Yield: About 60 hl/ha

Vinification: Hand-harvest and cold maceration in the press + stabilisation (about 4-6 days) before fermentation. Fermentation, at controlled temperature in steel tank with 10 months on the lees ("sur lie"). Our Pinot Blanc is aged 70% in stainless steel and 30% in large in large wooden barrels.

Shelf life: 5 - 15 years

Serving temperature: 10 - 12 °C.

Food recommendation: Starters of all kinds, asparagus, fish, shellfish and crustaceans, also various meat-based starters.

VINTAGE 2022

ALCOHOL: 14,0 % vol.

TOTAL ACIDITY: 6,5 g/l

PH VALUE: 3,3

MALOLACTIC FERMENTATION: 30%