



Microzone Überetsch Unterland

The native grapes Gewürztraminer, Vernatsch, Pinot Noir and Lagrein are the South Tyrol classics. Selected grape qualities from the vineyards in Oltradige and Bassa Atesina are the authentic expression of that micro-zone. These wines emphasize the versatile areas of South Tyrol.

I Vigneti - Pinot bianco classico

Variety : 90% Pinot Bianco + 10% old Pinot bianco clones

Description: Light yellow color . His smell is like a fresh apple and light lemon. The Wine should have a light, dry taste with a good acidity.

Training system and Vineryards: „Pergola“ – micro zone > Bassa Atesina 200meters o.s.l

Soil: Limestone and Clay with sandy parts

Harvest: Beginning of september

yield: 100 hl/ha

Vinification: Pressed grapes - without stems – cold fermentation around 18°C
Development on the fresh yeast until february.

Pontential of aging: 2 - 4 years

Serving temperature: 10 - 12 °C

Food Pairing: Ideal for aperitives and starters like pasta, or fish and white meat.