



**Old vineyards** DeSilva is our original family name and therefore stands for the selection of the best grape qualities and the care of the soil in which the old vines are deeply rooted. The origin and character of our vineyard makes it unique and distinctive.

## Pinot Bianco

### Vine variety

White Burgundy

### Description

Full-bodied yellow with green reflexes and with a fresh aroma of apples, apricots and a hint of sage, dense and elegant, longlasting.

### Position

2 areas: Kühebene in the village of Caldaro over 500 m and Buchholz, Salurn, over 570 m.

### Land

The land is more loamy and less sandy.

### Harvest

Early to end of september

### Yield

80hl/ha

### Development

Mechanical removal from the stems, traditional mash fermentation in stainless steel tanks at controlled temperature. Juice extraction is carried out before the stormy fermentation in order to guarantee optimum maceration i.e. extraction in the mash. When fermentation is completed the wine is extracted from the marc and deliberately stored in a stainless steel tank for biological acid degradation.

### Shelf life

5 - 10 years

### Serving temperature

10 - 12 °C

### Food recommendation

All kind of starters, seafood, white meat, recommended as an Aperitif.