

## DeSilva Pinot Blanc

**Vine variety:** White burgundy

**Description:** A full-bodied yellow with green reflexes and with a fresh aroma of apples, apricots and a hint of sage. Dense and elegant with much. This Lagrein is an autochthonal vine variety from South Tyrol and is deliberately cultivated in the classical way in order to better get to know the characteristics of the Lagrein. It convinces by the intense fruitiness of cherries and red currants and its pleasant, lasting taste.

**Position:** Appiano Monte. Hill above 500 m.

**Land:** That hill has an morenic history with lime and loam.

**Harvest:** End of September, beginning of October.

**Yield:** Approx. 60hl/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 maceraton or extraction in the mash respectively. When fermentation is completed the wine is extracted from the marc and in this case deliberately stored in a stainless steel tank for biological acid degradation.

**Shelf life:** 4 - 6 years

**Serving temperature:** 16-18 °C

**Food recommendation:** A wine which is very well suited to various occasions without dominating, because of its classical cultivation (only stored in stainless steel) . It is recommended as an accompaniment to red meat, to venison and hard cheese.

# DE SILVA *Terroir*

This family name has been inherited from our ancestors, to whom we feel obliged. DeSilva 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 vineyards make the difference.

