

Pinot Bianco

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 sea level.

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

Harvest: End of September, beginning of October.

Yield: Approx. 60hl/ha.

Development: Gentle pressing with short maceration time, „Stabulation“ (approx. 4 -6 days must standing at approx. 5°C) in stainless steel tanks. Traditional mash fermentation in stainless steel tanks at controlled temperature and with or without a malolactic fermentation depending from the vintage. After the fermentation we will keep the wine on the fine lees with also a percentage between 10% - 30% of the wine in big wood barrels.

Shelf life: 5 - 10 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*

The family name De Silva comes from our ancestors and stands for the selection of the best grape qualities and care for the soil of the old, deep-rooted vineyards. Origin and character from our vineyards make the difference.

