

Pinot Blanc

Vine variety: 100% Pinot Blanc

Description: Its minerality, elegance and delicate fruit of apple and citrus underline its origin in Appiano Monte.

Position: Appiano Monte. Hill above 500 m.

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

Harvest: End of September to beginning of October.

Yield: Approx. 60hl/ha.

Development: Hand-picking and cold maceration in the press. Fermentation, at controlled temperature in steel tanks with a rest period of 5 months on the yeast ("Sur lie"). Our Pinot Blanc is aged 90% in stainless steel and 10% in large wooden barrels.

Shelf life: 4 - 6 years

Serving temperature: 16 - 18°C

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

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.

