



DOC TRENINO

PINOT BIANCO

Elegantly aromatic and light-bodied, it shows juicy acidity and smooth texture, with mineral flavours well-balanced by its warm finish. A delicious aperitif, it has an intriguing personality and an aromatic quality that can be easily paired with any dish; an ideal wine for fish and even white meat dishes.

OTHER INFORMATION

Vineyards:

Mainly located in San Michele all'Adige and Mezzolombardo, using the double Trentino pergola training system

Soil:

Fresh, middle depth and sandy soil

Harvest:

The grapes are picked by hand since late August

Fermentation & and ageing:

Fermentation in stainless steel containers and laying on the yeasts for four months prior to bottling

Bottle ageing:

Brief bottle-ageing before being released

When to drink it:

Drink it young to enjoy its fruity aromas and freshness

Year: 2022

Wine style: Dry white wine, fresh and floral

Grapes: pinot bianco

Alcohol: 12,90% vol

Total acidity: 6,48 g/l

Sugar: 0,5 g/l

Serving temperature: 10-12°C

Wine maturity: ready



straw yellow with greenish hues



yellow apple, white peach and elder blossom aromas, hints of aromatic herb



fresh and juicy, elegant, with a tangy finish

FOOD PAIRING

Sea salad and shellfish, delicate white meat and cold cuts, white asparagus.