

Classic Wines

finado

alto adige pinot bianco
2019 DOC



Vintage	2019
Grape variety	Pinot Bianco
Production area	Alto Adige
Altitude	260 - 380 m a.s.l.
Soil	erythroid, argillaceous lime and dolomit rock
Yield	70 hl/ha
Vinification	fermentation at controlled temperature in stainless steel vats; ageing and maturation on fine yeast for 6 months.
Appearance	
Colour	pale yellow with green reflexes;
Aroma	fruity bouquet (apples and pears);
Taste	soft and full with a long finish, elegant body, balanced acidity.
Alcohol	13.5 %vol.
Residual sugar	1.9 g/l
Acidity	6.4 g/l
Drinking temperature	10-12°C
Ageing ability	3-5 years