

CANTINA VALLE ISARCO CLASSIC PINOT BIANCO/ WEISSBURGUNDER 2016



Wine Introduction

The special microclimate of this region, with hot summer days and fresh nights at vintage time, makes sure that the grapes reach maturity with a high sugar content. The light and gravelly soils, containing deal of minerals, provide these wines with strong character and incomparable typicality and elegance. This is why the vine-growers of the Valle Isarco have specialised in the cultivation of white grapes. Given its peculiar climatic and exposure requirements, Pinot Bianco grows only in the warmer areas of the lower Valle Isarco where the sunny hillside soils, rich in porphyry, generate a white wine with a typical Burgundy-style bouquet and strong character.

Tasting Notes

A yellow wine with slight suggestions of green, it has a delicately floral and fruity bouquet. It is a dry and freshly acidic, with a full, velvety body, and is very elegant overall.

Winemaker Vintage Notes

2016 - A fairly warm season was followed by an autumn with the ideal temperature fluctuations between day and night to develop intense aromas and the optimal ripeness of the grapes. Variety after variety could be harvested at just the right moment. The 2016 wines of the Isarco Valley present themselves without exception as very characteristic of their variety, with prominent fruity tones and with great elegance.

Winemaker Vinification Notes

Delicate processing and crushing are followed by temperature-controlled fermentation and ageing on fine lees in stainless steel tanks with a lack of malolactic fermentation.

Wine Information

Country:	Italy
Region:	Alto Adige
Winemaker:	Hannes Munter
Grape:	100% Weißburgunder/Pinot Bianco
Alcohol:	13.5%
Total Acidity:	5.70g/L
pH:	3.55
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack