



KURTATSCH
KELLEREI · CANTINA

PINOT BIANCO 2021

ALTO ADIGE DOC

Pinot Bianco

500-650 m a.s.l., east, loamy, sandy and gravelly soil, rich in dolomite

Temperature controlled fermentation in stainless steel followed by ageing on the fine lees

Alcohol: 13.5% by volume

Total Acidity: 6.0 g/l

Residual Sugar: 2.0 g/l

Optimum Maturity: 1-3 years

Method of Cultivation: Sustainable

Bottle Sizes: 750ml

ABOUT THIS WINE

Since the first decades of the 20th century, Pinot bianco has been the most important Alto Adige white wine. Favorable cool hillsides between 500-650 m a.s.l. are perfect for this wine; here it reaches its best. It develops its typical aromas of fresh apples and pears and keeps its racy, invigorating acidity. This makes the wine an unmistakable representative of its terroir. The vines grow on gravelly, limestone dolomite, making this a Pinot bianco which takes you by surprise with salty minerality in the mouth, lending the wine an additionally long finish.

*Sustainable Practicing
Organic Practicing*