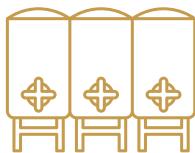


Pinot Bianco Trentino

-Istituto Agrario San Michele all'Adige-

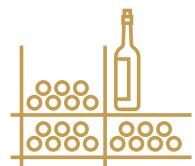


Italy
Trentino
Trento



VINIFICATION

White vinification with brief cold maceration of the crushed grapes. Fermentation partly in small oak barrels and partly in stainless steel tanks, followed by extended lees contact.



AGEING

The wine is aged for 6 months in stainless steel and a further 2 months in bottle before release.



TASTING NOTES



On the nose it reveals remarkable complexity and varietal character.



Straw-yellow colour with greenish reflections.



CLASSIFICATION

D.O.C.

WINE TYPE

White

ALC./VOL.

13,5%



GRAPE VARIETIES

Pinot Bianco Trentino

FARMING SYSTEM

Simple Trentino pergola training system

HARVEST

Manual, mid-September



On the palate it is harmonious and pleasantly fresh, consistently echoing the initial olfactory sensations.