

## Pinot Bianco Trentino

-Istituto Agrario San Michele  
all'Adige-

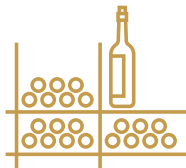


Italy  
Trentino  
Trento



### 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.



Straw-yellow colour with greenish reflections.



### TASTING NOTES



On the nose it reveals remarkable complexity and varietal character.



### 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.