PINOT BIANCO ACACIA

Alto Adige DOC

Type Still white wine.

Grape variety Pinot Bianco.

Production area Salorno on the Wine Road.

Soil composition Sandy, alluvial soils.

Winemaking Gentle pressing, cold static clarification, and fermentation at a controlled temperature of 16°C, followed by extended ageing on the lees, exclusively in stainless steel tanks.

Bouquet Refined notes of yellow fruit emerge on the nose, with juicy hints of peach and apricot, complemented by a floral bouquet ranging from the delicate fragrance of acacia blossom to the enveloping sweetness of chamomile.

Palate This wine of remarkable structure offers a perfect balance between body and freshness, highlighting its easy drinkability and the intriguing charm that sets it apart.

Serving temperature 10 - 12° C.



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