



P|S



*DeSilva*

## PINOT BLANC

SÜDTIROL • ALTO ADIGE

DENOMINAZIONE DI ORIGINE CONTROLLATA



**Grape variety:** 100% Pinot Blanc

**Description:** Its minerality, elegance and the delicate fruit of fruit of citrus fruits, apples and a light hint of quince underline its origin from Eppan Berg.

**Site:** 540m above sea level Überetsch - Eppan Berg.

**Soil:** Lime and sandy loam, stony soil - moraine hills.

**Harvest:** End of September

**Yield:** About 60 hl/ha

**Vinification:** Hand-harvest and cold maceration in the press +cold stabilisation (about 4-6 days) before fermentation. Fermentation with low temperature in oak barrels with 10 months on the yeast ("sur lie"). Our Pinot Blanc is produced in the Burgundian style with 60% in oak barrels and 40% in stainless steel and is aged in barriques on the fine lees, where we do "bâtonnage".

**Shelf life:** 5 - 15 years

**Serving temperature:** 10 - 12 °C.

**Food recommendation:** Starters of all kinds, asparagus, fish, shellfish and crustaceans, also various meat-based starters.

**VINTAGE 2023**

**ALCOHOL:** 13,5 % vol.

**TOTAL ACIDITY:** 6,2 g/l

**PH VALUE:** 3,3

**MALOLACTIC FERMENTATION:** 80%

