

GIRLAN

KELLEREI · CANTINA

Pinot Bianco

Alto Adige DOC

Growing area

This Pinot Bianco is grown on the hillside vineyards in Oltradige, at an altitude ranging from 450 to 500 m above sea level in well aired vineyards. The growing site is rich in minerals, the result of ice age sedimentation and characterized by volcanic porphyry soils.

Winemaking

The grapes are harvested by hand and placed in small containers to prevent excess pressure on the grapes. Gentle pressing and clarification of the must by natural sedimentation follows. The fermentation takes place at controlled temperature in stainless steel tanks, same as the ageing on the fine lees.

Tasting notes & food matching

Pinot Bianco has compact bunches of small greenish grapes. It is the most cultivated white grape variety at Cantina Girlan. Its delicate aroma that reminds of slight apple blossom bouquet and a lively palate make Pinot Bianco the ideal aperitif wine. Moreover, it accompanies delightfully a variety of starters, as well as several fish dishes.

Vintage	2025
Growing area	Oltradige (450-500m)
Grape varieties	Pinot Bianco
Serving temperature	10-12 °C
Yield	70 hl/ha
Alcohol content	13,0 vol.%
Total acidity	6,13 g/l
Residual sugar	1,8 g/l
Ageing potential	3 years

