

GIRLAN

KELLEREI • CANTINA

Platt & Riegl Pinot Bianco

Alto Adige DOC

Growing area

For this wine we exclusively use selected grapes of 100% Pinot Bianco grown on the hillsides of Oltradige, at an altitude ranging from 450 to 550 m above sea level, in well aired vineyards. The particular combination of soils - from clayey limestone soils to volcanic porphyry soils - gives this wine its unique character.

Winemaking

The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Gentle whole cluster pressing and clarification of the must by natural sedimentation is followed. 40% of the must ferments at controlled temperature in stainless steel tanks, while 60% takes place in large oak barrels of 50 hl. A few of these oak barrels continue with the malolactic fermentation. The aging on the fine lees will take 7 months.

Tasting notes & food matching

Pinot Bianco has compact bunches of small greenish grapes. It is the most widely cultivated white grape variety for Cantina Girlan. Thanks to its delicate, fresh and at the same time, full flavour, the Platt&Riegl Pinot Bianco is the perfect wine for a wide variety of occasions: it delightfully accompanies antipasti, hors d'oeuvres and delicate fish dishes, but is also very popular as an aperitif.

Vintage	2024
Growing area	Oltradige (450 -550m)
Grape varieties	Pinot Bianco
Serving temperature	16-18 °C
Yield	70 hl/ha
Alcohol content	13,5 vol. %
Total acidity	6,39 g/l
Residual sugar	1,7 g/l
Ageing potential	5 years

