

Vom Stein Pinot Bianco



The name "vom Stein" refers to the soil structure of the vineyards of this Pinot bianco. These outstanding vineyards are situated at an altitude of 600 meters above sea level and the soil is dominated by dolomite limestone, which offers this Burgundy grape variety its fine structure, elegance and freshness.

The picture on the label shows the development from the soil (stone) over the vine to the finished wine (wineglass).



Alto Adige Doc



Selected vineyards in Bassa Atesina



Guyot



Stony and sparse dolomite stone floors



Handpicked, gentle pressing, alcoholic fermentation in stainless steel, 6 months storage on fine lees.



This youthful fresh wine makes a very elegant impression. Greenish-yellow to bright yellow color with delicate fruity and floral aromas together with mature apples prevalent in the bouquet. Its lively style combined with a balanced acidity accompanies this wine through its harmonious finish. Good accompaniment with all sort of appetizers, as well as asparagus dishes, seafood, pork or veal.



Alcohol: 13,0 % Vol.

Acidity: 5,5 g/l

Residual sugar: 2,5 g/l