

PS
WINE

premium wine selection

Vini di Qualità



Trentino Pinot Bianco

Istituto Agrario San Michele all'Adige

CLASSIFICATION	D.O.C.
TYPE	White
REGION	Trentino
PROVINCE	Trento
GRAPE VARIETY	Pinot Bianco
TYPE OF FARMING	Conventional
HARVEST	Manual, mid-September.

VINIFICATION

Traditional white wine vinification. White wine vinification process with short cold maceration of crushed grapes.

MATURATION

Fermentation conducted partly in stainless steel tanks, partly in small oak barrels; long stay over the lees.

6 months in stainless steel and 2 months in bottle prior to release.

TASTING NOTES

Straw yellow colour with green highlights. It offers rich and complex aromas on the nose, with suggestions of ripe fruit and citrus refreshed by a pleasant hint of wild mint. It has a well-balanced and pleasantly acicolous taste. On the palate it reveals intense echo of the same aromas perceived on the nose. Harmonious taste, enlivened by a tangy vein of acidity.

Perfect as an aperitif and suitable for appetizers and light first courses. It is a great partner for freshwater fish.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.