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WALDTHALER
WEINGUT ▫ TENUTA

PINOT BIANCO 2024

Grape Variety: 100 % Pinot Bianco

Appellation: South Tyrol DOC

Description: **An elegant South Tyrolean Pinot Bianco with refined freshness and clarity.** Delicate aromas of crisp apple, alpine herbs and lemon balm unfold over vibrant acidity and a smooth, mineral-driven finish.

Vinification: Fermentation: 80% stainless steel, 20% small used oak barrels. Aged separately on fine lees for 7 months, blended and bottled, followed by 6 months bottle aging.

Growing Area: South Tyrolean Lowlands

Soil: Deep clay soils

Yield: 8.000 kg/ha
The grapes are gently pressed with a limited juice yield of 60% to preserve purity and avoid bitterness.

Food Pairing: Perfect as a fresh aperitif wine. Pairs beautifully with light vegetable dishes, delicate freshwater fish and refined poultry, enhancing elegant flavors with its lively acidity and Alpine freshness.

Alcohol:	12,0 % vol.
Acidity:	5,2 g/l
Residual Sugar:	0,6 g/l
Serving Temperature:	8–10 °C
Aging Potential:	2–4 years

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