



KETTMEIR

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## Pinot Bianco Alto Adige D.O.C.

GRAPES:	Pinot Bianco
PRODUCTION ZONE:	The area delimited by the D.O.C. Alto Adige Terlano in the commune of Caldaro
EXPOSURE AND ALTITUDE:	East/southeast; high hillsides around Caldaro at 500-650 m above sea level.
TYPE OF SOIL:	Generally loose textured soils of calcareous origin
TRAINING SYSTEM:	Mainly single pergola
PLANT DENSITY:	3,000-3,500 vines per hectare
HARVEST PERIOD:	From mid-September until 10th of October
ALCOHOL LEVEL:	13 % vol.
SERVING TEMPERATURE:	10°-12°C
RECOMMENDED GLASS:	A medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL:	2 years

### VINIFICATION TECHNIQUE

Traditional white wine vinification, with soft pressing of the grapes and fermentation in stainless steel at a controlled temperature of 17°-19°C. Maturation takes place on the lees in stainless steel tanks until the end of January, when the wine is prepared for bottling.

### TASTING NOTES

Its straw yellow color with faint greenish highlights leads us into a floral fragrance of wisteria and a fruity sensation of green apples. The flavour is dry, with good acidity, and it is persistent and delicately mineral.

### SERVING SUGGESTIONS

Ideal for light hors d'oeuvres, it is also an excellent foil for fresh water fish, seafood soups and asparagus.

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