



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

*The secret weapon of sommeliers who've seen it all. The racy acidity pairs well with an endless array of cuisines.*

### Fast facts:

- **Region:** Alto Adige (Northeast Italy)
- **Grapes:** 100% Pinot Bianco
- **Style:** Dry, unoaked, green apples and white floral notes with crisp acidity.
- **Production:** Cool-temperature fermentation in stainless steel.
- **Pairing:** The combination of bright acidity (to pair with shellfish or grilled seafood) and richness (to pair with pasta or creamy dishes) gives you a lot of options tableside.



BTG: \$ \_\_\_\_\_ Bottle: \$ \_\_\_\_\_



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

### Describing the wine:

- Beautiful floral and green apple notes with delicate minerality. Dry, unoaked with crisp acidity and long, juicy finish.
- Founded in 1919, our vineyards are located on the hills around Lake Caldaro on a wide range of soil types, altitudes and microclimates. The local terroir adds to the complexity of our wines.
- ***Sustainable and vegan-friendly***, we only use natural products in the vineyards so you can more clearly taste the fresh mountain air of the Alto Adige.

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