

# ETHICAWINES

earth, heart, hands.



## St. Pauls

Plötzner  
Pinot Bianco Alto Adige DOC



### REGION

Alto-Adige

### VARIETY

Pinot Bianco (Weissburgunder)

Cultivation method: Pergola and Guyot.

Vinification process: Slow fermentation at controlled temperature in big oak barrels, followed by maturation on fine yeasts for 5-7 months. Partial malolactic fermentation.

Tasting notes: This variety has been cultivated in South Tyrol for over a Century and has become a reference point for our wines. Depending on the vintage, its aromatic complexity develops flavors of apple, peach, apricot or pear. Its acidity and minerality are convincing on the palate: it is one of Alto-Adige's most loved wines. The considerable temperature difference between day and night, is providing this Weissburgunder (Pinot Bianco) with its unique character.

Food pairings: Great as an aperitif. Perfect pairing with seafood, delicate meat preparations and risotto.