

St. Pauls

Plötzner
Pinot Bianco Alto Adige DOC



SANKT PAULS
KELLEREI · CANTINA

REGION

Alto-Adige

VARIETY

Pinot Bianco (Weissburgunder)



Cultivation method: Pergola and Guyot.

Terroir: East facing slopes above San Paolo on post-glacial moraine boulder with high calcareous rubble (550-650m.a.s.l.)

Age of the vines: ca. 20-50 years

Vinification: Slow fermentation in big wooden barrels, maturation on fine yeast, partial malolactic fermentation

TASTING NOTES

Complex aroma spectrum with smells of green apple, pears and peaches paired with fine citrus nuances, floral hints and almond touch. On the palate this elegant Pinot Blanc is refreshingly fruity and finesse-rich with a salty finish.

FOOD PAIRINGS

For aperitif, with risotto, fish and asparagus dishes