



# St. Pauls

Plötzner
Pinot Bianco Alto Adige DOC



#### **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 finesserich with a salty finish.

## **FOOD PAIRINGS**

For aperitif, with risotto, fish and asparagus dishes