

# PINOT BLANC

## Südtirol-Alto Adige DOC



NAME	Südtirol-Alto Adige Pinot Bianco Prackfol DOC
GRAPE VARIETIES	Pinot Blanc
VINTAGE	2021
YIELD PER HECTARE (hl)	56
TOWNSHIP	Völs am Schlern, Südtirol, Dolomites
PRODUCTION AREA	Völser Aicha, Unteraicha Aica di Fiè, Aica di Sotto
ALTITUDE	550-650m
GRADIENT (%)	50-70%
EXPOSURE	South-South-West
SERVING TEMPERATURE (°C)	10-12°
AGEING CAPACITY (years)	3-5
ALCOHOL CONTENT (vol. %)	14,5
RESIDUAL SUGAR (g/l)	0,4
TOTAL ACIDITY (g/l)	6,0
PH VALUE	3,4
HARVEST	September/October

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**TASTING NOTES.** The color is a light straw yellow. Admirably fruity, with tones of apples and pears, fine floral note of citrus blossoms, and a hint of mineral terroir. This well-balanced Pinot blanc is rich with aromas of fruit, and especially marked by a long and pleasant final note of mineral salts.

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**FOOD MATCHING.** A fresh and very versatile wine, an excellent accompaniment for first courses, asparagus and fish. Very pleasant with fresh South Tyrolean cheeses.

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**WINEMAKING.** Manual harvesting and grape selection. Short maceration. Slow fermentation at controlled temperature and six months maturation on light lees in stainless steel tanks.



## PRACKFOL

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