

PINOT BLANC

Südtirol-Alto Adige DOC



| | |
|--------------------------|---|
| NAME | Südtirol-Alto Adige Pinot Bianco Prackfol DOC |
| GRAPE VARIETIES | Pinot Blanc |
| VINTAGE | 2020 |
| YIELD PER HECTARE (hl) | 56 |
| TOWNSHIP | Völs am Schlern / Fiè allo Sciliar, Südtirol / Alto Adige, 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. %) | 14,0 |
| RESIDUAL SUGAR (g/l) | 0,8 |
| TOTAL ACIDITY (g/l) | 6,3 |
| PH VALUE | 3,2 |
| HARVEST | September/October |

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.

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

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

Patrick Planer · Prackfoler Hof

39050 Völs am Schlern BZ · Völser Aicha, Spiegelweg 9
www.prackfolerhof.it · info@prackfolerhof.it · Tel. +39 349 789 99 09