



CANTINA D'ISERA

Pinot Bianco

Trentino • D.O.C.

The Pinot Bianco is a French-origin wine that was brought to Trentino more than a century ago, together with Chardonnay. The Pinot Bianco Cantina d'Isera is a young, yet complex wine that stands out for its elegant freshness. The straw yellow colour features greenish hues. The nose is delicately fruity with hints of peach and is slightly floral and mineral. The palate is full and persistent, suitably acid and sapid. Pleasant as an aperitif, it matches perfectly with fish-based hors d'oeuvres, such as salmon and tuna *carpaccio*, *gnocchi* or spinach ravioli and grilled fish. Best served at 12-14°C.

Vine: Pinot Bianco

Production area: Hills of the municipality of Isera, Mori and Villa Lagarina

Exposure and altitude: EAST, NORTH-EAST, 350 - 750 metres above sea level
gravelly, limy, sandy, with good drainage

Soil composition: Trentino simple pergola – Guyot

Training system: 5,000 vines/hectare

Plantation density: Manual harvest from 10th to 20th September.

Vinification: White vinification, static decanting and fermentation at controlled temperatures.
Refinement in steel tank before bottling.

