



PINOT BIANCO Weißburgunder

Medium-full straw yellow in colour, fresh aromas of peach combined with apple and pear on the nose, elegant and zesty on the palate, harmonious in structure, round with masses of finesse and a hint of nut on the finish.

HOFSTÄTTER CLASSIFICATION

● Classic

VARIETY

Pinot Blanc

SOIL

Light marl, soils which warm up quickly in spring.

WINEMAKING

Immediately after the harvest the grapes are subject to a gentle pneumatic pressing in the cellar. The must is clarified by natural sedimentation and fermented using temperature control. A following period of refinement is carried out on fine yeast before the wine is bottled.

SERVING TEMPERATURE

8°-10° C

FOOD CHOICES

Appetisers and fish dishes.

AVAILABLE BOTTLE SIZES

