



## Vigna SAN MICHELE Pinot Bianco Riserva

### ORIGIN

At the southern edge of Mazon, bordering the forest, this parcel rests on limestone-rich clay soil with a high rock content. These unique conditions produce a Pinot Bianco of remarkable minerality and elegance.

### VARIETY

Pinot Bianco Alto Adige DOC Riserva

### VINIFICATION

100% handpicked  
Fermentation, aging and maturation in 500L Tonneau  
Bâtonnage

### SOIL

Clayey loam with deposits of gravel

### AVAILABLE FORMAT



### FOOD PAIRING

- |   |   |   |   |
|---|---|---|---|
| <input type="checkbox"/> APERITIF           | <input type="checkbox"/> APPETIZERS       | <input checked="" type="checkbox"/> FIRST COURSES | <input checked="" type="checkbox"/> FISH DISHES & CRUSTACEANS |
| <input checked="" type="checkbox"/> POULTRY | <input type="checkbox"/> BEEF, LAMB, GAME | <input type="checkbox"/> CHEESE                   | <input type="checkbox"/> ASIAN CUISINE                        |

### FRESHNESS



### FRUIT



### BODY



### MINERALITY

