

1048

WIDUM BAUMANN



WEISSBURGUNDER BIO PINOT BIANCO

Indicazione geografica tipica · Weinberg Dolomiten Weiss 2024

Location

At 1,048 meters above sea level, we grow this wine on wild porphyry soils on sunny slopes between Bolzano and the Sarntal. The exposed and sun-drenched location and the cool evening wind allow the wine to be grown at this height and the optimal ripening of our grapes.

Yield per hectare: 45 HL

Development

Classically traditionally developed as white wine. After careful selection of healthy grapes, they are spontaneously fermented, clarified by natural sedimentation and aged in six months in old wooden barrels and amphoras.

Bottling 25. March 2024

Bottles: 6.000

Analysis Data: Residual sugar: < 1 g/l
Alcohol: 12,7 % vol
Total acidity: 6,94 g/l

Description

Fresh and very drinkable wine, vertical with clear but fine natural acidity. Beautiful minerality, natural melting combined with fine fruit.

Recommendation:

This Pinot Blanc is particularly suitable for light Mediterranean cuisine but also for fish and cheese.

Temperature: 8° C - 12° C

Favorite glass: The Stölzle of the Free Winegrowers of South Tyrol



Organismo di controllo autorizzato
dal MiPAAF IT-BIO-013
Agricoltura Italia
Operatore controllato Nr. BZ-01778-AB



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