

# Pinot Bianco

MASTRI VERNACOLI

**WINE**  
Pinot Bianco

**COUNTRY**  
Italy

**REGION**  
Trentino

**APPELLATION**  
Trentino DOC

**GRAPE**  
Pinot Bianco. Hand-picked.

**VINEYARD**  
The classic hilly areas of Roverè della Luna and Lavis, and areas around Trento and the Valle dei Laghi valley.

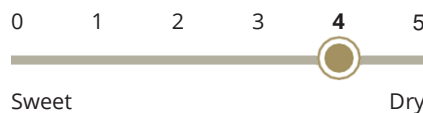
**VINIFICATION**  
Carefully vinified using the method for white wine with the must being cleaned prior to fermentation. A short stay and finishing in stainless steel tanks, followed by stabilisation and bottling.

**REFINEMENT**  
Stainless Steel

**DESCRIPTION**  
Straw yellow colour with marked greenish tinges. Highly refined and delicate nose with hints of fruit mixed with yeast. Dry, pleasantly crisp and lively palate with slightly bitter (characteristic) undertones.



## WINE STYLE



## ANALYSIS

Alcohol: 12,50 % vol.  
Total acidity: 6 g/l  
Residual sugar: 3 g/l



## SERVING SUGGESTION

Temperature: 8-10 °C  
Pairings: ideal for light hors-d'oeuvres and sea food dishes.



## SIZES AVAILABLE

75 cl



## ALLERGENS

Sulphites



## NOTES

Vegan  
Gluten Free