

Pinot Bianco

i 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

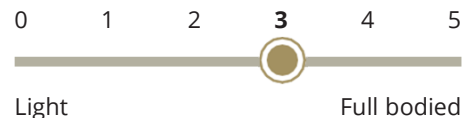
Stainless Steel

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