

SPORN BERG

MOUNTAIN WINERY

SOUTH TYROL DOC

Pinot Blanc

Pinot Blanc (known as Weissburgunder in German) is one of the foremost white wine varieties in South Tyrol. The mineral-rich, loamy terrain gives our full-bodied Pinot Blanc a soft acidity and fruity notes of apple, pear, quince and vanilla. This straw-yellow white wine is an impressive blend of elegant finesse, pleasing fullness and a fresh, fruity character.

LOCATION

Around 900 metres above sea level in Soprabolzano/Renon on a sun-kissed, breezy, south-facing mountain slope.

TERRAIN

Lime and mineral-rich, sandy, moisture-retaining loamy soil

CLIMATE

Alpine-Mediterranean

VINIFICATION

Fermentation and vinification in steel tanks, 7 months maturation on fine lees. Weekly batonnage in the initial stages, with longer intervals at later phases. 25% of the wine is transferred to barriques where it undergoes alcoholic and malolactic fermentation, and is then blended with the remainder before bottling to ensure uniformity.

CHARACTERISTICS

Fruity notes of apple, pear and quince with a hint of delicate camomile, walnut and vanilla. Full-bodied, earthy palate with a creamy texture and subtle acidity, and a fresh, fruity finish.

PAIRS WELL WITH

Pairs well with Aperitifs, asparagus and pasta dishes, fish, shellfish; Mediterranean dishes, white meat

VINTAGE: 2021

VARIETAL: Pinot Blanc

YIELD: 45 hl/ha

HARVEST PERIOD: Late harvest

NUMBER OF BOTTLES: 1.350

LONGEVITY: up to 5 years

SERVING TEMPERATURE: 10–12 °C

ANALYTICAL DATA

Residual sugar: 3.2 g/l

ABV: 12.5 % vol

Acidity: 6.2 g/l

