



**MERAN**  
KELLEREI • CANTINA

## A.A. PINOT BIANCO "FESTIVAL"

The Pinot Bianco grape feels especially at home on the poor soils and sunny slopes of the Merano region and Val Venosta Valley. For over 150 years it has been grown with extraordinary success in South Tyrol and in recent years has risen to become a leading white grape variety.

A genuine all-rounder.



### RANGE:

Festival



### GROWING AREAS:

Marlengo, Merano, Tirolo, Labers  
450 – 550 m



### AGE OF VINES:

5-30 years



### TASTING NOTES FROM OUR WINEMAKER:

Brilliant lemon green in the nose. The wine is decent with fresh scents of green apples and citrus fruits. Complex and well balanced on the palate with a vivid acidity.



### SHELF LIFE:

3 years +

### ANALYSIS - VINTAGE 2020:

ABV: 13,5 %

TOTAL ACIDITY: 5,5 g/l

RESIDUAL SUGAR: 2,5 g/l



### VARIETY:

Pinot Bianco



### SOIL:

morainic, light, permeable, humus with slightly loamy sand



### VINIFICATION:

Alcoholic fermentation in small stainless steel tanks. Partial malolactic conversion. Storage and ageing on the fine lees for 5 months.



### WINE & FOOD:

aperitif, light starters, fish and dumplings



### SERVING TEMPERATURE:

10 - 12 C°