



RITTERHOF

WEINGUT · TENUTA

Weinstraße Nr.1 · Strada del Vino n.1

Weissburgunder

South Tyrolean Pinot Blanc DOC

WINE GROWING AREA

The vines for this Pinot Blanc are grown in the Upper Etsch Valley and Lowlands at an altitude of 250 – 500 metres. The typical gravelly clay soil provides the ideal growing conditions for this kind of grape.

HARVEST AND YIELD

Harvest of the Pinot Blanc grapes begins mid to late September. The grapes are picked by hand and the resulting yield is 70 hectolitres of wine per hectare.

VINIFICATION

After a short period of maceration, the freshly picked Pinot Blanc grapes are gently pressed, clarified and fermented in a stainless steel tank, at a constant temperature of 20°C.

WINE DESCRIPTION

Pale, straw-yellow in colour with greenish reflections, this Pinot Blanc presents a light, multilayered aromatic bouquet with a fruity taste of deliciously fresh apples. It delights the palate with its subtle and elegant structure and a clean aftertaste with fine acidity gives this wine a beautifully harmonious finish.

RECCOMENDATION

This Pinot Blanc is great as an aperitif or with light, cold and warm starters as well as vegetable dishes and poached fish.

