



# Cantina Merano, Pinot Bianco, Weissburgunder, Festival, DOC Alto Adige, Italy, 2022

## Producer Profile

Situated in the alpine landscape of the Southern Tryol, the vineyards of Merano are cultivated just like small gardens.

Surrounded by cypresses and cedar trees the extremely steep, mainly terraced vineyards receive much love and care. The wines have a lovely depth of minerality and concentrated fruit. Winemaker Stefan Kapfinger focuses on keeping crisp aromatics throughout his whites and a well balanced harmony of fruit and tannin in his full bodied reds.

## Viticulture

There are few wineries that boast the spectacular setting of Cantine Merano - nestled amongst the dolomite Alps with high- altitude vineyards (300m-800), protected from the cold northern winds by a series of high peaks, the wide Adige valley basin centred on Merano is ideal for quality viticulture. The terroir, the mild climate, the porous residual soils with a high gravel content on the slopes and sandy material on the valley floor contribute to the beautifully fresh, fruity and crisp white and red wines.

## Winemaking

Alcoholic fermentation is carried out in small stainless steel tanks with a partial malolactic fermentation. Storage and maturation is on the lees for 5 months.

## Tasting Note

Brilliant greenish yellow, decent, fresh scent of green apples, rich and well balanced on the palate, vivid acidity. A sophisticated wine with Alpine freshness guaranteed.

## Food Matching

Fish and Dumplings



Product code: 1257

## Technical Details

### Varieties:

Pinot Bianco 100%



**ABV:** 13.5%

**Closure:** Technical cork

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

**Oak Ageing**

No oak ageing

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