



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

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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