



**SCHMID
OBERRAUTNER**

Weingut | Tenuta | Winery



PINOT BLANC SATTO

Wine

| | |
|----------------------|---|
| Name | Weissburgunder Satto |
| Vintage | 2021 |
| Denomination | Alto Adige DOC |
| Quality line | Classic |
| Grape/Variety | 100% Pinot Blanc |
| Provenance | Alto Adige – Bolzano |
| Cultivation | Espalier |
| Grape harvest | By hand |
| Vinification | Fermentation and aging in stainless steel tanks |

Wine description and information

Usually known as Pinot Bianco or Pinot Blanc in the rest of the world, the Weißburgunder is the white mutation of the classic Pinot Noir and can change its characteristic according to the process of vinification that it receives. In our winery the Pinot Blanc is obtained thanks to the fermentation at a controlled temperature in stainless steel tanks, followed by an aging on lees for 4 months. The result is a wine with a bright yellow colour and green reflection that satisfies many people thanks to its delicate aroma of peach, its balanced flavour of fruits and a medium length.

Pairings

This white wine has a very refined flavour suitable for fish dishes, but it is also interesting with fresh cheeses, white meat or main dishes of the South Tyrolean tradition (canederli or spinach ravioli with parmesan and butter). Its ideal service temperature is 10°.

Technical data

| | |
|------------------------|---------|
| Alcohol content | 13% Vol |
| Residual sugar | 3,4 g/l |
| Total acidity | 5,6 g/l |