

Weißburgunder Satto

Wine



Name	Weißburgunder Satto
Denomination	Alto Adige DOC
Quality line	Classic
Grape/Variety	100% Weißburgunder
Provenance	Alto Adige - Bolzano
Cultivation	Espalier
Grape harvest	By hand
Vinification	Fermentation and ageing in stainless steel.

Wine description and information

Pinot Blanc belongs to the Pinot family and is a white mutation of Pinot Noir. In South Tyrol, this grape variety has a long tradition and finds ideal conditions for producing fresh and elegant white wines. At our winery, **Weißburgunder Satto** is fermented at a controlled temperature in stainless steel and then aged on the fine lees for four months. In the glass, it shows a bright pale-yellow colour with greenish reflections. On the nose, it reveals fresh aromas of peach and delicate fruit notes. On the palate, it is balanced, soft and harmonious, with a pleasant freshness. A classic South Tyrolean Pinot Blanc combining fine fruit, freshness and elegance.

Pairings

Our **Pinot Blanc** is a versatile food companion and pairs particularly well with fish, vegetarian dishes and white meats. It is also an excellent match for traditional South Tyrolean dishes such as cheese dumplings or *Schlutzkrapfen*.

Ideal serving temperature: 10 °C.