



H·LENTSCH
WEINGUT-TENUTA



Best served with

Light, simple starters, fresh salads, with fish and white meat and mild cheeses, including cream cheese.

Recommended glass type

Bordeaux glass

Serving temperature

8-10°C

Pinot Bianco

DOC 2022

750 ml

The Pinot Bianco has a pale lemon-yellow colour. Medium intensity on the nose with aromas of green fruit (pear, apple, grapefruit) and mineral notes. It is dry on the palate, with a slender body and medium intensity of flavour. The wine is characterised by a good balance between acidity structure, fruit aromas and minerality. The finish is elegant, particularly light and pleasant to drink.

Information sheet

Vintage	2022
Grape variety	100% Pinot Bianco
Growing area	South Tyrol Oltradige
Height a.s.l.	320-350 m
Soil quality	soils of moraine debris, lime with clay and loam deposits
Climate	continental
Slope orientation	East
Vine training method	Guyot wire trellis
Harvest season	Early September
Vinification	Stainless steel barrel
Fermentation temperature	17-19°C
Maturation in stainless steel	6 months on fine lees tank
Bottle-ageing	3-4 months

Analytical data

Alcohol content	12.5% Vol.
Total acid	4.81 g/l
Residual sugar	0.40 g/l
Sugar-free extracts	16.80 g/l