

# Pinot Blanc 2017

DOC

Südtirol - Alto Adige - South Tyrol



**Variety:** 100 % Pinot Blanc

**Training system:** Guyot

**Exposure:** 500 - 550 m sea level

**Soil :** limestone gravel with clay

**Yield:** 6.000 kg/ha

**Serving Temperature:** 8° – 10° degrees C°

**Storage Potential:** 5 - 8 years

**Analytical data:**

Alcohol Content 13,50      Acidity: gr/ltr 5,4

pH-Wert 3,9      residual sugar: gr/ltr 2,8

**Vinification:**

Manual selection in the vineyard, fermentation half in oak barrels and half in stainless-steel tanks, followed by development on the lees for another six months, combined in April 2017.

**Description:**

The wine has a straw yellow and a light green shimmer, a clean fruity nose of apricot and peach, a light creamy softness and a mineral finesse, an elegant and concentrated finish.

**Recommended Pairings:**

Interesting all-rounder, a premium aperitif and wonderful summer wine, it goes well with light fish dishes and white meat, recommended with vegetable dishes and especially asparagus, it also pairs nicely with mild cheese.

**Awards:**

**2015:** 2 glasses Gambero Rosso 2017, Vini d'Italia

**2016:** 2 glasses Gambero Rosso 2018, Vini d'Italia

88 points Wein-Plus.eu

90 points Falstaff Wein Guide 2018/19



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