



**ROTTENSTEINER**

## WEIßBURGUNDER

ALTO ADIGE DOC



VINTAGE: 2023  
VARIETY: Pinot Blanc (100%)  
CULTIVATION SYSTEM: pergola/guyot  
SOIL: sand, loam, porphyry  
YIELD: 7000 l/ha  
VINIFICATION: steel tanks  
BOTTLES PRODUCED: 16,000  
STORABILITY: 2-3 years  
SERVICE TEMPERATURE: 8-10°

TECHNICAL DATA  
ACIDITY: 5.5 g/l  
RESIDUAL SUGAR: 2.4 g/l  
ALCOHOL: 13.8% vol

### HISTORY

The Pinot Blanc arrived in South Tyrol ca. 150 years ago, together with the other Pinot varieties. Only the Pinot Blanc had great success since the beginning and has become the most important white wine variety of the region.

### VINEYARDS

Our Pinot Blanc is grown in the higher vineyards around Bolzano, on sunny slopes with south-eastern to south-western exposure and an in part sandy, in part argillaceous porphyry terroir.

### VINIFICATION

After the alcoholic fermentation at 20°C, the wine matures in stainless steel tanks to preserve the complete fruity notes.

### DESCRIPTION

The wine has a greenish to pale yellow colour and a fine and fruity aroma reminiscent of citrus fruits and apple. The taste is dry, fresh and lively, fruity with a well- balanced acidity.

The Pinot Blanc is good as an aperitif, with warm and cold starters, cooked fish and not too spicy white meat.