



ROTTENSTEINER

PINOT BLANC CARNOL

ALTO ADIGE DOC



VINTAGE: 2023
VARIETY: Pinot Blanc (100%)
CULTIVATION SYSTEM: guyot
SOIL: sandy and loamy, porphyry
YIELD: 5.600 l/ha
VINIFICATION: steel tanks
BOTTLES PRODUCED: 5,000
STORABILITY: 3-4 years
SERVICE TEMPERATURE: 10-12°

TECHNICAL DATA
ACIDITY: 5.6 g/l
RESIDUAL SUGAR: 2.0 g/l
ALCOHOL: 13.6 %vol

HISTORY

The Pinot Blanc is one of the most common white varieties of South Tyrol. For a long time it was undervalued, as a common white wine for taverns. Only in the last ten years it was rediscovered as a fresh, fruity and salty wine.

VINEYARDS

The "Carnol" takes the name of the Toni Rottensteiners birthplace. The grapes come from our best Pinot Blanc vineyard: the Tollhof - so grown on very mineral soils. This origin and a careful work in the vineyard give to the wine all the characteristics which make the Pinot Blanc so special.

DESCRIPTION

Fruity notes of citrus fruits and apples, freshness and vivacity and a good structure - these are the main characteristics of this wine.

The "Carnol" is good with starters, white meat and fish.