i Mastri Vernacoli Pinot Bianco, Trentino DOC 2024

ICV0332024

Cavit

— Trentino, Italy

Pinot Bianco, like Pinot Grigio, is a pale-skinned mutation of Pinot Noir. It produces some of the most interesting wines from northern Italy, where it has been planted for over 200 years. It has a distinctive, refreshing style that sets it apart from the softer, more rounded Pinot Grigio.

Production

The 100% Pinot Bianco grapes are sourced from older vineyards on the higher slopes of the Adige and Laghi valleys, and the hills of Roverè della Luna. Average yields are 80-90 hl/ha. The wine undergoes temperature-controlled fermentation and maturation in stainless steel.

Tasting note

Delicate aromas of citrus fruit and white flower. The palate is crisp and textural with a creamy mouthfeel and good concentration of citrus and stone fruit characters. Lively acidity on the finish, with minerality and depth and a touch of elderflower.

Food Match

Pair with spinach dumplings with melted butter, or mushroom quiche.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Trentino DOC

Winemaker:
Anselmo Martini

Grape Varieties:
Pinot Bianco 85%, Chardonnay 15%

Suitable for:
Vegan

Bottle Barcode:
8007890216841