



SÜDTIROLER WEISSBURGUNDER KARNEID DOC

Weissburgunder (Pinot Blanc) – arguably the most important and most characteristic white varietal in South Tyrol. The favourable location in Karneid with its cool breezes is ideal for this variety and produces a fine and elegant wine.

" Due to the favourable location in Karneid I sense a high potential for the Pinot Blanc. We are trying to tap into the full potential by making the right decisions in the vineyard and the cellar."
Florian Gojer

VINEYARD

Karneid: west-facing slope, 550-600m above sea level. Light sandy porphyry-based soil with glacial deposits of granite, basalt and gneiss.

VINIFICATION

Hand-picked and transported in large boxes. Gentle processing by using natural gravitational settling. Whole cluster pressing. Natural sedimentation of the must for at least 48h at 6°C/43°F. Slow, controlled fermentation in stainless steel tanks and barrique barrels. Ageing on the lees until spring.

TASTING NOTES

Ripe apples and pears blended with melons and a hint of vanilla. Concentrated, powerful and full-bodied wine that has finesse and a pronounced character. Fresh and vivid in its structure despite partial wood ageing.

FOOD PAIRING

The wine is excellent with pasta dishes, shellfish and crustaceans as well as raw fish.

