Cantine di Ora
Kellerei Auer

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Cantine di Ora

Pinot Bianco Alto Adige DOC



Vinification

After havrested, the grapes undergo gentle pressed, followed by white vinification in stainless steel tank under controlled temperature at 16° – 18° C, without proceeding with malolactic fermentation.

Description

Straw yellow in color with greenish hints, this wine is characterized by fruity notes of apple and pear, with floral notes of wisteria. On the palate, it is fresh, soft, and elegant, with good acidity and a persistent, delicate mineral finish.

Food Pairings

Perfect for accompanying light starters, especially to pair with freshwater fish, shellfish creams, and sushi.

Pinot Bianco	**Alto Adige**	**8-10 °C**	**Alcol: 13%** **Zuccheri: 4 g/l**