



KUPELWIESER



PINOT BIANCO "FRITZ"

Grapes: Pinot Bianco

Origin: This Pinot Bianco flourishes in the best vineyard zones in the valley floor around the centre of the village of Cortina s.s.d.v. The favourable location of the vineyards, ideal sunshine, and the good ventilation of the berries give the grapes of this varietal an excellent maturation.

Vinification: After the grapes arrive, they are gently pressed and clarified through the natural settling of sediments. The alcoholic fermentation is carried out with pure strains of yeast at a controlled temperature of 19° C (66° F).

Characteristic properties: A complete white wine; fresh, fruity, and elegant.

Color: greenish-yellow to bright yellow
Bouquet: fruity, with light tones of apple
Flavor: dry, fresh, lively, with a pleasing fullness

Recommended pairings: Appetizers, fish dishes, and vegetable soups

Serving temperature: 10 – 12° C (50 – 54° F)

Cellaring: 2 – 3 years