



B A R O N L O N G O

## PINOT BLANC

Pinot Blanc 2016  
South Tyrol D.O.C.

**GRAPE VARIETY** Pinot Blanc is a typical variety that reflects the terroir of South Tyrol's Unterland region and whose quality is seen in the richness of its taste.

**SOIL** The vines grow on calcareous debris with clayey sand covering porphyry at an altitude of some 250 metres above sea level; the grapes ripen in the mild Mediterranean microclimate and are carefully tended and picked by hand.

**TRAINING SYSTEM** The classic South Tyrolean pergola protects the soil from dryness and the ripening grapes against excessive sun. Careful pruning of leaves and grapes produces a yield of 70 hl/ha with a density of approx. 5,000 vines/ha, well below the permissible D.O.C. threshold.

**VINIFICATION** Spontaneous fermentation of the mash and vinification of the must takes a total of six months on the coarse lees in high-grade steel tanks at a consistent controlled temperature of 20°C.

**ANALYTICAL VALUES** Alcohol 13.5% by volume, total acidity 5.1 g/l, residual sugar 1 g/l. The wine is thus very dry, yet the richness of taste is retained with a pleasant freshness.

**AGING** The wine reaches a harmonious readiness after aging one year, but with careful storage at a constant temperature with adequate air humidity it can potentially age from 7 up to 10 years.

**TASTING NOTES** The crystal-clear wine has a straw-to golden-yellow colour with slight greenish reflexes and shows off its alcohol when swirled in the glass with a distinctive "church window" effect. The alcohol cannot be noticed in the nose, however, as it is covered by complex fruit tones that develop an elegant intensity in the mouth with a juicy minerality, clearly resonating in the finish.

**PAIRS WITH** An ideal wine with lightly cooked fish and light meats, including in wine or cream sauces, asparagus with garlic mayonnaise and cooked ham, bresaola with parmesan fragments and olive oil, or with fromage de chèvre or other mild soft cheeses such as camembert or brie.

**SERVING TEMPERATURE** 10°C / 50°F to develop its aromas to the full.

