

# ALTO ADIGE TERLANO DOC PINOT BIANCO

2024



***The classic one.***  
***A versatile companion***  
***to Alpine-Mediterranean***  
***cuisine.***

## TASTING NOTES

This Pinot Bianco is pale straw yellow in color with green reflexes. On the nose, it has an intensive multi-layered aroma of ripe apples with an exotic touch of citrus fruit, some nut and spicy notes of white pepper. On the palate the wine is full-bodied, racy and elegant, with a creamy texture, salty and mineral, harmonious and inviting and has a long, juicy and fresh finish.

Best enjoyed well chilled with cheese dumplings, seafood and grilled trout. To enjoy this wine at its best, drink within 3 years.

**Alcohol:** 13,50 % vol.

**Total acidity:** 5,90 g/l

**Residual sugar:** 1,30 g/l

## IN THE VINEYARD

The grapes for our Pinot Bianco grow at an altitude of 420 - 500 m in the sun-blessed vineyards of Appiano. They offer optimum conditions for our vines, which are up to 30 years old: chalk gravel soils and a south-east exposition.

## IN THE CELLAR

After temperature-controlled fermentation of the must in stainless steel tanks at 19°C for one week, the wine is aged 80% in stainless steel and 20% in 30 hl wooden barrels for 5 months.

**MURI-GRIES**

WINE ESTATE | MONASTERY CELLAR



**MURI-GRIES** has a wine-growing tradition that goes back over centuries. Our vineyards in and around Bolzano have been on monastery land for over a century and our monastery winery is completely integrated in the abbey.

[WWW.MURI-GRIES.COM](http://WWW.MURI-GRIES.COM)