



PINOT BLANC TRENTINO DOC 2024

Delicate, elegant, surprising.

A wine to be rediscovered, beyond trends, yet deeply rooted in its land.

Authentic and essential, enclosed in a slender Rhine bottle whose graceful silhouette recalls the cypress trees of Sant'Antonio.

SENSORY PROFILE

This Pinot Blanc stands out for its fresh, elegant, and immediately appealing character. On the nose, it opens with delicate floral fragrances such as white blossoms and elderflower, enriched by fruity notes of green apple, pear, and a hint of citrus. Fermentation in stainless steel enhances its aromatic purity and freshness, preserving the varietal's authenticity. On the palate, it is agile yet precise, supported by a lively acidity that highlights its verticality. A marked minerality — a legacy of the Dolomitic soils — leads to a clean, long, and persistent finish.

DESIGNATION	Trentino DOC
VARIETY	Pinot Blanc
SOIL	Mineral, dolomitic
TRAINING SYSTEM	Pergola trentina (Trentino pergola)
YEAR OF PLANTING	1990
ALTITUDE AND EXPOSURE	350 m a.s.l., south-east facing
CULTIVATION METHOD	Certified integrated farming
HARVEST	Manual
DRYING	None
VINIFICATION	In stainless steel
AGEING	In bottle
ALCOHOL CONTENT	12.5% vol
RESIDUAL SUGAR	< 0.5 g/100ml
SERVING TEMPERATURE	6 - 8°C
PRODUCTION	6,800 bottles in 2024
RECYCLING INFORMATION	Glass bottle – Glass collection

Aluminium cap and capsule – Metals collection according to local regulations



NUTRITIONAL VALUES

RESULTS

DETERMINATIONS	VALUE	U.M.	METHOD
Alcohol by volume (ABV)	12,68	% vol	MET UFF 047
Total protein	<0,5	g/100 ml	MIPNAC 042
Total fat	<0,5	g/100 ml	MIPNAC 043
Saturated fatty acids	<0,1	g/100 ml	MIPNAC 066
Glycerol	5,20	g/l	MIPNAC 067
Energy (kcal)	72	Kcal/100ml	MIPNAC 053
Energy (kJ)	297	kJ/100ml	MIPNAC 053
Total carbohydrates	0,6	g/100 ml	MIPNAC 052
Salt (as NaCl)	< 0,01	g/100 ml	MIP 008
Total sugars	< 0,5	g/100 ml	MET UFF 068

Analysis start date: 05/19/2025 Analysis end date: 05/22/2025