TERRA ALPINA

TERRA ALPINA
Pinot Bianco
2025



Grape variety: Pinot Bianco

Description:

brilliant straw yellow colour with a green tint

very fine, fruity (apples, peaches),
forward varietal aroma

vibrant, lively, grapey flavour, light to medium- bodied,
with a fresh mouth-watering finish. Best to be drunk: When properly cellared, this wine may be kept for at least 1 - 2 years

Suggested food:

as an aperitif, with starters, salads, asparagus, all kind of seafood and pasta dishes

Origin:

selected vineyards in the Dolomiti area, situated at an altitude of 200 - 300 metres a.s.l. (660 - 980 feet)

dolomitic limestone and porphyry, quite cool mesoclimate with big variations between day and night temperatures

Vinification:
fermentation in stainless steel tanks, followed by maturation on the fine lees for at least four months

Alcohol: 12.5 % by vol.

Acidity: 6.1 g / litre

Name:
Have you ever stood in front of the Dolomites and experienced its striking contrasts? These mountains in the northern Italian Alps contain power and beauty, liveliness and tranquility, danger and grace and represent a combination of Mediterranean and Alpine influences. Together with selected wine growers from this area. Terra Alpina creates fresh, expressive and lively wines that reflect their unique origin.