

# TERRA ALPINA

## TERRA ALPINA PINOT BIANCO 2023


Grape variety: Pinot Bianco


Viticultural Practices:

 Organic certified


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, as- paragus, 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: 5.8 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.

