

## PINOT BIANCO „TECUM“

ALTO ADIGE DOC



VARIETY PINOT BIANCO

**VINEYARDS** The vineyards on the valley floor of the Lowlands around the towns Cortina, Magrè and Salorno are in one of Alto Adige's largest and most traditional white wine production areas and famous for their fresh, fruity and mineral whites.

**TRELLISING SYSTEM** 2 main growing systems: Pergola and Guyot; 3-500 -7000 vines/hectare. The age of the vines varies from 3-8 years on the modern Guyot system to 50 years on the traditional Pergola.

**SOIL PROPERTIES** Loamy and sandy soil with a high calcareous contents.

**YIELD** 65 hl/ha

**WEINBEREITUNG** The grapes were softly pressed, clarified through natural gravity settling of the sediments and finally fermented in stainless steel tanks at low temperatures (18-21°C) to retain the classic aromatic qualities. Prior to bottling the wine is aged for a minimum of 12 months on the fine lees in the tank. This special wine is only bottled in Magnum bottles.

**DESCRIPTION** When Ivan Giovanett and Massimiliano La Rosa, they wanted to produce a mineral nordic wine that comes from the combined work of two strong characters from the wine world, seeking a perfect balance. "Tecum" (lat. With you) follows the natural cycle of the vine and the wine itself: it awaits the following year on noble lees, where it remains for 15 months. The result is a natural stability over time and a complexity in terms of nose, which is enhanced by a long period of refinement in steel, to which a small part, refined in barriques, is added.

**SERVIERTEMPERATUR** 12 - 14 °C

**LAGERFÄHIGKEIT** 5+ Jahre

**WEINANALYSE**

Alkohol	13.5 % Vol.
Säure	5.9 g/l
Restzucker	1.9 g/l