

grån
BUEL



PINOT BLANC

Vintage: 2021

Grape variety: 100% Pinot Blanc

Designation: Alto Adige DOC

Place of cultivation: Renon

Elevation: 800m

Soil: sandy and clayey porphyry

Color & bouquet: This wine has a pale lemon-yellow color with light green highlights and noticeable striations. This wine displays a pronounced intensity, with subtle and deep aromas reminiscent of green fruits like apple and pear, as well as of citrus fruits and aromatic herbs.

Flavor: This wine is dry, and displays medium-strong tannins that lingers on the palate. It is mature, intense, and full-bodied. It presents a slight bitterness with a peppery finish. The alcohol is well integrated and harmonious.

Character: This wine is harmonious and multi-faceted, with a clear structure. The tannins and fruity aromas are well balanced. On the palate, it's refined, fresh, and pleasant.

Food pairings: This wine perfectly matches seafood dishes and vegetables. It is also a splendid choice for delicate cheeses.

Alcohol: 12.5% vol.

Residual sugar: 2.0 g/l

Acidity: 5.3 g/l

Serving temperature: 8-10°C

Available formats:



WEINGUT | TENUTA GRAN BUEL

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