

grän
BUEL



PINOT BLANC

Vintage: 2022

Grape variety: 100% Pinot Blanc

Designation: South Tyrol DOC

Place of cultivation: Renon

Elevation: 800 m

Soil: sandy and clayey porphyry

Color & bouquet: This wine has a golden-yellow hue with slight green reflexes and pronounced striations. It is characterized by intense and pleasant aromas of ripe apples and pears as well as citrus fruits and aromatic hay blossoms and herbs.

Flavor: This is a dry wine, displaying moderate and long-lasting acidity. It is characterized by a mature, intense, and full-bodied structure. It is characterized by a slight bitterness with peppery notes in the finish. The alcohol is well integrated and balanced.

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

Pairings: This wine is the perfect accompaniment to seafoods and vegetable dishes. It also pairs well with delicate cheeses.

Alcohol: 13.5% vol.

Residual sugar: 1.9 g/l

Acidity: 5.52 g/l

Serving temperature: 8-10°C

Available formats:



WEINGUT | TENUTA GRAN BUEL

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