gran BUEL

PINOT BLANC

Vintage: 2023

Grape variety: 100 % Pinot Blanc

Designation: South Tyrol DOC

Place of cultivation: Renon

Elevation: 800 m

Soil: sandy and clayey porphyry

Color & bouquet: Radiant, intense yellow in the glass. On the nose, a fruity bouquet of ripe apple, juicy pear and peach, complemented by delicate herbal notes and floral hints.

Flavor: Fresh and lively on the palate. Harmonious acidity, fine spice and elegant minerality create a well-balanced, stimulating tasting experience.

Character: This Pinot Blanc is both delicately fruity and spicy, with a clear structure and depth. A layered yet approachable wine, offering elegance and inviting drinkability.

Pairings: Ideal with light starters, fish, seafood, white meats, spring vegetables and mild cheeses. A versatile food companion.

Alcohol: 13 % vol.

Residual sugar: 1.8 g/l

Acidity: 5.7 g/l

Serving temperature: 8-10 °C

Available formats:

750 ml 1.500 ml

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