

Alto Adige
South – Tyrol
Pinot Bianco
DOC
HOFSTATT
2017
13,5 % by vol.

GRAPE VARIETY

Pinot blanc

PRODUCTION ZONE

Steep hillside site at 640 m.a.s.l. Kurtatsch – Hofstatt

SOIL

loamy gravel

YIELD PER HECTARE

8000 kg.

VINIFICATION

Temperature-constrained fermentation in stainless-steel tanks – maturation on the lees in large wooden barrels

STORAGE POTENTIAL

3-5 years

TOTAL ACIDITY

5,9 g./l.

RESIDUAL SUGAR

1,7 g./l.

COLOR

Sparkling green-yellow

ABOUT THE WINE

It is now 150 years ago that the first Pinot blanc was brought from its native Burgundy to South Tyrol, where the delicate variety quickly spread throughout the entire winegrowing area. Hofstatt is a hamlet situated southwest and above the village of Kurtatsch, at an altitude of 640 meters. Cool, nightly katabatic winds create a crisp and breezy microclimate that is ideal for the variety.

Three generations ago, vineyards were dug up year after year, at one meter in depth. During this process, large stones were removed and used for building houses or dry stone walls. Granite, slate, porphyry: the walls of the oldest houses in Hofstatt are like a precise geological reflection of the soils. This rich mineral structure molds the Hofstatt Pinot blanc into an exceptional regional white wine. In its youth, it is still wild. Once the stage of maturity for consumption has been reached, however, it becomes truly enthralling, with delicate mountain apple and lemon balm. The bouquet is unobtrusive, evoking the delicate fragrance of the flowers that sprout from crevices above the tree line. A careful passage through wood lends the wine a suppler texture, which forms a harmonious union with the unbroken, fresh acidic structure.

KURTATSCH
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