



BARTHENAU Vigna S. Michele Pinot Bianco Riserva

ORIGIN

At the southern edge of Mazon, bordering the forest, this parcel rests on limestone-rich clay soil with a high rock content. These unique conditions produce a Pinot Bianco of remarkable minerality and elegance.

VARIETY

Pinot Bianco Alto Adige DOC Riserva

VINIFICATION

100% handpicked
Fermentation, aging and maturation in 500L Tonneau
Bâtonnage

SOIL

Clayey loam with deposits of gravel

AVAILABLE FORMAT



FOOD PAIRING

- | | | | |
|---|---|---|---|
| <input type="checkbox"/> APERITIF | <input type="checkbox"/> APPETIZERS | <input checked="" type="checkbox"/> FIRST COURSES | <input checked="" type="checkbox"/> FISH DISHES & CRUSTACEANS |
| <input checked="" type="checkbox"/> POULTRY | <input type="checkbox"/> BEEF, LAMB, GAME | <input type="checkbox"/> CHEESE | <input type="checkbox"/> ASIAN CUISINE |

