

MANOR SELECTION

Vintage
2008

Varietal
Pinot Bianco

Vineyards and soil
Castle Tirol near
Merano/Meran: southeast
facing slope with moraine
soil, 400 metres above
sea level.

Training Form
Espalier

Vinification
Low-temperature
fermentation in stainless
steel (50%) and on lees in
large oak barrels (50%) for
six months.

Technical Data

Alcohol: 13,50% by volume
Total acidity: 5,90 g/l
Sugar-free extracts: 22,60 g/l

Aging Potential

Five years

Description

Pale yellow in colour with traces
of green. Ephemeral floral
aromas accompanied by a scent
of apple. Its acidity lends
structure to this full-bodied wine
with character and breeding. Dry
in finish.

Serving Suggestion

Ideally chilled to 12° C, it is an
outstanding aperitif or
accompaniment to mildly
seasoned appetizers or fish.

LANDESGUT · PODERE
Laimburg

Alto Adige / Südtirol
Pinot Bianco DOC

“Rayèt”



Pinot Bianco