
ERSTE+NEUE PINOT BIANCO



Region: Alto Adige, Italy

Appellation: Alto Adige DOC

Grapes: 100% Pinot Bianco (Weissburgunder)

Farming: Practicing organic

Age of vines: Average planting date - 1990

Altitude & Soil Type: 400 M, Lime with glacial deposits

Typical Harvest Time: Early to Mid September

Maceration & Fermentation: Controlled low temperature fermentation in stainless steel fermentors with selected yeasts

Aging: 4 months in stainless steel, on the lees

Finishing: Fined with Bentonite, sterile filtered, Potassium polyaspartate stabilized

Production: 40,000 bottles annually

Notes from Oliver:

The Alto Adige (or Südtirol, as it's called by the German-speaking inhabitants) is known for good large, co-operative wineries such as Erste + Neue, which is right in the center of Caldaro, one of the small towns on the 'Wine Road' south of Bolzano. 'Erste+Neue' means 'First + New', and is the merger of the first ('erste') co-op cellar in Caldaro and the newest co-op ('neue') after the Alto Adige became a part of Italy after World War I.

In the Alto Adige, Pinot Bianco is taken very seriously, making mineral, savory whites that I love to drink with food. E+N's classic Pinot Bianco is a great example, showing aromas and flavors of Granny Smith and wet stones, with hints of citrus and herbs. Not as showy as the more aromatic varieties like Sauvignon or Muller-Thurgau, but very useful wine at the table.