



PIERROT

Classification: Organic White Wine

Grape Variety: 85% Muscaris; 15% Bronner

Provenance: Gries (Bolzano)

Soil: Alluvial with sandy loamy porphyry.

Vinification and Maturing: Short maceration, spontaneous fermentation in steel tanks, acid degradation, maturation in barrels of 50hl for 12-16 months. Wine not clarified or filtered.

Characteristics: Pierrot shines bright yellow with golden reflections. Its bouquet is a delicate nutmeg aroma with a flattering scent of rose and lemon blossom. Balanced on the palate with medium body and moderate acidity with smoky aroma.

Particularly suited for aperitif and vegetarian and spicy dishes.