

Pinot Bianco Schulthauser 2016



Pinot blanc, South Tyrol's most important grape variety, has awakened from its slumber and has evolved a calling-card wine for the region. Schulthauser, having been vinified and bottled for the first time in 1986, is the consummate South Tyrolean Pinot blanc. This wine isn't ostentatious, but is the consummate fresh-and-fruity Pinot blanc, the enjoyment of which is found both in its creamy softness and its lively acidity.



Straw yellow with a green shimmer



Clean fruity notes of apple, apricot and pear



Lively and balanced with a fruit-incised creaminess

Grapevines

Variety: Pinot blanc

Age: 10 to 40 years

Area of Cultivation

Sites: Vineyards at Schulthaus, above Moos Castle, in Eppan/Berg (540 to 620m)

Exposure: Southeast

Soil: Limestone gravel with clay

Training System: Pergola and Guyot

Harvest

2015: early october; harvest and selection of grapes by hand

Vinification

The majority (75%) is fermented in stainless-steel tanks and the remainder in oak barrels, followed by malolactic fermentation. The two wines are combined in February.

Production

Yield: 60 hl/ha

Alcohol Content: 14 %

Acidity: 5,6 gr/lt

Serving Temperature

8 to 10 degrees

Pairing Recommendations

A premium aperitif and summer wine, it is also quite versatile when it comes to food pairing: it goes well not only with seafood and fish but also with delicate dishes made with wild fowl. It is especially recommended as an accompaniment to South Tyrolean Schlutzkrapfen.

Storage/Potential

4 to 5 years

Recommended glass



Awards

2015: 89 Points Wine Spectator

2012: 90 Points Wine Spectator; 90

Points Wine Enthusiast