

PINOT BIANCO ALTO ADIGE LEDA DOC

Once ripened in Cornaiano selected vineyards, this wine reflects these territories harmony, freshness and abundance. Pinot Bianco Leda Doc has been conceived personally by Giancarlo Aneri and is composed of Pinot Bianco grapes 85%, Sauvignon 6%, Muller Thurgau 4% while the other 5% is kept secret. This secretly added vine makes Pinot Bianco Leda Aneri an elegant white wine, whose scents are not too aromatic and that can be enumerated one of the finest wines from Alto Adige. The delicate aroma, with a light scent of apple blossoms and lively flavor make Pinot Bianco Aneri the ideal wine for an aperitif or an excellent accompaniment for white meat and fish. The small amount of Sauvignon and Müller Thurgau give the wine greater note of freshness and flavor. The ideal serving temperature is 12 ° C.

NAME	PINOT BIANCO ALTO ADIGE LEDA DOC
DENOMINATION	D.O.C. – Denomination of Controlled Origin
TYPE	White
GRAPES	85% Pinot Bianco, 6% Sauvignon, 4% Müller Thurgau
VINIFICATION	The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Gentle pressing and clarification of the must by natural sedimentation. Fermentation in stainless steel tanks at a controlled temperature, a small part is continued with malolactic fermentation.
REFINEMENT	Aging on the lees in stainless steel tanks
ALCOHOL	13,9 % Vol
VOLUME	75 cl.