



TASTING NOTES

Green-yellow color with floral aromas (white flowers, citrus blossom), nice acidity but not too much tension.

Castelfeder Pinot Bianco Vom Stein

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| COUNTRY | ABV |
| Italy | 13% |
| REGION | VARIETALS |
| Trentino-Alto Adige | Pinot Bianco |

APPELLATION
DOC Alto Adige

WINERY

To enter into the world of Castelfeder is to soar across an unspoken threshold into the lush valleys of the high Adige River. Driving from Lake Garda, from Veneto, through Trentino, you discover yourself, without warning, in what feels, sounds, and tastes like German wine country. Gunther Giovanett took over the family business in 1989 after his father retired from the daily operations of the winery he founded in 1969. Located in the center of Neumarkt, in the South Tyrol region of Italy, the Giovanett family produces a range of unique wines. Now into their third generation, Gunther and his son Ivan are gaining a better understanding of the special micro-climates that exist in the Alto-Adige and South Tyrol regions.

CULTIVATION

The name "vom Stein" refers to the soil structure of the vineyards of this Pinot Bianco. These outstanding vineyards are at an altitude of 600 meters above sea level and the soil is dominated by dolomite limestone, which offers this Burgundy grape variety its fine structure, elegance, and freshness. The picture on the label shows the development from the soil (stone) over the vine to the finished wine (wineglass). Hand picked, gentle pressing.

VINIFICATION

Alcoholic fermentation in stainless steel.

AGING

Aged for 6 months on fine lees.