



NICOLUSSI-LECK
WEINGUT · TENUTA

1957 Verena Pinot Blanc

Vintage: 2018

Grapes: Pinot Blanc

Classification: Südtirol DOC

Provenance

Our Verena Pinot Blanc is grown at an altitude of 350-400 metres, on clay soil and porphyry bedrock. The Ora wind blowing from Lake Garda creates the perfect conditions for a unique Pinot Blanc.

Vinification and refinement

After the gentle whole-grape pressing, natural sedimentation and racking, the wine is fermented at a controlled temperature, 25% of it in large French oak barrels and the remaining 75% in stainless steel vats. Our Pinot Blanc is then matured in wooden barrels on coarse yeast for a period of 6 months. The wine that was fermented in the stainless steel vats is matured on fine yeast for 6 months.

Description

Our Pinot Blanc has intense aromas of ripe fruit such as apple and peach. Fine acidity and juiciness give this wine a unique character and make it the perfect food accompaniment.

ABV: 14.3%

Acidity: 6.62 g/L

Residual sugar: 1.8 g/L

Named after my mother Verena, who was born in 1957.