



ISTITUTO AGRARIO
DI SAN MICHELE ALL'ADIGE



PRODUCER PROFILE

Estate owned by: Province of Trento
Winemaker: Enrico Paternoster
Total acreage of vine: 153 (62 Ha)
Winery Production: 250,000 bottles
Region: Trentino

PINOT BIANCO TRENTINO DOC

WINE DESCRIPTION

An extension of the renowned institute, the winery of San Michele is located in what was once an Augustan monastery in the 12th century. Expanded over the course of the last 20 years, the winery today features modern enological technology that is dedicated to the production of indigenous and traditional grape varieties that represent the unique history of winemaking in Trentino.

TASTING NOTES

Straw yellow color with green highlights. Intense and elegant nose with hints of citrus fruits, white peach, white flowers and sage. On the palate it is well-balanced with a pleasant acidity and minerality, confirming the aromas perceived on the nose.

FOOD PAIRING

Ideal with appetizers, light first courses, and freshwater fish.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Trentino DOC
Vineyard location:	Pozza and Vigalzano
Vineyard size:	2 Ha (1 Ha + 1 Ha)
Soil composition:	Pozza: calcareous, deep, medium texture. Vigalzano: originated from outcrops of metamorphic rock-slates. Dissolved, sandy structure.
Training method:	Simple Trentino pergola
Elevation:	250 - 450 m a.s.l.
Vines/acre:	4,350/Ha
Exposure:	South
Age:	5-7 years
Harvest time:	Mid September, manual harvest
First vintage:	80's
Production:	10,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Pinot Bianco
Fermentation container:	70% stainless steel tanks and 30% barrique/ 10 days at 18°C
Type of aging container:	70% stainless steel tanks and 30% barrique
Length of aging before bottle:	On the lees for 6 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	0 g/L
Acidity:	6.5 g/L
Dry extract:	21 g/L

