

ANSITZ WALDGRIES

ITOS - Pinot Bianco Riserva

The Waldgries Pinot Blanc is like stratified mountain rock:
mature, full, salty, long, deep. In a word: complex.

*«I want my Pinot Blanc full-flavored, complex and mature.
I'm not so keen on the green and steely variant, and so I give the wine more time
to develop. I wait twenty four months before releasing the wine for sale».*

Christian Plattner

Variety 100% Pinot Blanc

vineyards and climate Appiano, Schwarzhaus. Southwest slope at 500m
above sea-level, next to the woods of the
Laggetti di Monticolo Landscape Protection Area

soils Morainic soils with deposits of limestone and loam

Winemaking 50% careful vinification in tonneaux barrels
50% in stainless steel tanks,
12 months ageing on fine yeast

Serving temperature 12-14° Celsius

Food pairings Flavorful pasta dishes, grilled tuna,
grilled seafood, e.g. octopus or shrimps,
light meats

Aging Dark and cool (approx. 12-14°C)
with minimum temperature fluctuations

Eye:
deep straw yellow

Nose:
fine stone fruit aromas
like ripe pears,
Golden Delicious, fruity pineapple
and other slightly exotic notes

Palate:
elegant yet concentrated wine,
strong acid structure,
full-bodied, full-flavored,
salty on the palate,
with power and backbone,
long finish

Nice to know:

The label bears the zodiac sign of the
Charioteer aka Auriga: The stars mark
the corners of the Schwarzhaus
vineyard; its shape is almost identical
with that of the constellation. With its
complexity, ISOS is the counterpart to
Waldgries' fruity Sauvignon. Limited
yields per hectare (45-50 hl/ha) are
rewarded with structure and depth.

