

# ANSITZ WALDGRIES

## ISOS - Pinot Blanc

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 slightly more mature. I'm not so keen on the green and steely variant, and so I give the wine more time to develop. I wait eighteen 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 Laghetti di Monticolo Landscape Protection Area

**soils** Morainic soils with deposits of limestone and loam

**Winemaking** 50% careful vinification in tonneaux barrels (up to 25% MLF), 50% in stainless steel tanks, 12-14 months ageing on fine yeast

**Serving temperature** 12-14° Celsius

**Food pairings** Flavorsome 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.

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