CUZZIOLGRANDIVINI

Weinberghof Bellutti

Italy - Trentino-Alto Adige - Termeno (BZ)



WEINBERGHOF
BELLUTTI

Ownership/Founders Christian Bellutti
Start of Activity 2007
Vitiviniculture Traditional
Hectares 3
Bottles produced 23.000

PINOT BLANC ALTO ADIGE

100% Pinot Blanc

Production area: Located in Kaltern on 400 meters above sea level
Terrain: Argilloso e sassoso, sabbioso
Harvest: manual
Vinification: The must undergoes cold maceration for a few hours before pressing. Fermentation is kept at low temperatures around 15°C
Refinement: After fermentation it is racked off, to slightly clarify the wine, then rest on the lees until bottling
Color: dal giallo paglierino al giallo chiaro
Fragrance: The scents smell slightly of apple and pear
Flavor: In the mouth, it is fresh and savory
Alcoholic Grade: 13.5% vol



Weinberghof winery is in Termeno, on the Wine road, and it is here that Christian Bellutti, born in 1980, vinifies the grapes grown at his small Alpine farm. He has a very precise style, with clean, elegant and fresh wines that reflect the character of the individual varieties in the terroirs, the year, and where the Gewürztraminer, which is in its native area here, reaches its peak. He works in a skilled and dedicated manner, and he blends modern technology and attention of the details to obtain extraordinary results. He is a member of the Alto Adige small winemakers' association, and both in the vineyard and in the winery, Christian strives for quality without any compromises. The whites and the Kalteersee are vinified in stainless steel tanks, while the Lagrein remains for a short while in second passage barriques used for the Lagrein Riserva produced only in some years and only in small quantities. In the landscape of the South Tyrolean Unterland, which is dominated by large cooperatives, Christian is the best representative of the wines from this vine-growing area, which is among the most dedicated in Northern Italy.