

Sylvaner

Alto Adige Valle Isarco DOC



Vintage 2018

Grape variety Sylvaner

Cultivation area South of Bressanone. South-east and partially south-west faced vineyards at an altitude from 550 to 750 metres (1,800 to 2,460 feet)

Climate Warm microclimate with large temperature fluctuations between day and night during the gestation period

Soil Shallow layers of soil characterized by slate and quartz phyllite among the main rock types with a small content of loam

Training system Wire frame (Guyot) with 7,000 to 8,000 vines per hectare

Harvest time End of September until end of October

Yield 7,000 to 7,500 kg/ha

Age of vines Up to 26 years

Vinification Gentle pressing and processing of the grapes. The fermentation and ageing on fine lees take place in stainless steel tanks and large acacia wood barrels, no malolactic fermentation

Bottling End of April, including a ripening time per bottle of two months

Storage capacity High ageing potential

Description In colour yellow with greenish hues, fine mineral bouquet of ripe apple and pear. Salty freshness, juicy, full-bodied with a lingering finish.

Analytical values

Alcohol 14.0% Vol. Acidity 6.0 g/L

Residual Sugar 3.2 g/L