

Grüner Veltliner

Alto Adige Valle Isarco DOC



Vintage 2018

Grape variety Grüner Veltliner

Cultivation area South of Bressanone. South and south-east faced vineyards at an altitude from 550 to 700 metres (1,800 to 2,300 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 to mid-October

Yield Around 8,000 kg/ha

Age of vines Up to 35 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 Medium ageing potential

Description In colour greenish to pale yellow. Delicate aromas from green apple to white pepper along with a smooth spice.

Analytical values

Alcohol 13.5% Vol. Acidity 5.4 g/L

Residual Sugar 3.0 g/L