



Riesling Alto Adige Valle Isarco DOC

WINE DESCRIPTION

Riesling was brought to Alto Adige in the 19th Century by Archduke Johann of Austria. In contrast to the German examples, Rieslings here are completely fermented, for the most part leaving little or no residual sugar. In the cooler region of Valle d'Isarco these wines emerge with fine peach and citrus aromas and a lively, dancing acidity.

TASTING NOTES

Brightstrawyellowcolourwithgreenishreflections.Thenoseshowsanelegant structure characterized by an extremely fine fruitiness with scents of peach, pear and lemon flavors. There's a very strong mineral component together with the white pepper note that is typical of Valle Isarco Rieslings. Rich, well-balanced sip with a long pleasant mineral aftertaste.

FOOD PAIRING

Excellent with oysters, other shellfish, Asian dishes, appetizers.



VINEYARD & PRODUCTION INFO

Vineyard location:	Novacella - Valle Isarco
Vineyard size:	2,5 Ha
Soil composition:	Sandy and gravelly soil
Training method:	Guyot
Elevation:	620 m a.s.l.
Vines/Acre:	7,700 Ha
Exposure:	South
Age:	6-12 years
Harvest time:	Hand picking/end of October
First vintage:	2004
Production:	12,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Riesling
Fermentation container:	Stainless steel
Type of aging container:	80% Stainless steel, 20 % French oak (20 HI)
Length of aging:	8 months sur lie
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	7.5 g/L
Acidity:	6.5 g/L
Dry extract:	29.2 g/L

PRODUCER PROFILE

Estate owned by: Huber family
Winemaker: Andreas Huber
Total acreage of vine: 19
Winery Production: 70,000 bottles
Region: Alto Adige

