

# GRÜNER VELTLINER

## ALTO ADIGE VALLE ISARCO DOC



### VINEYARD & PRODUCTION INFO

**Vineyard size:** 0.7 ha  
**Soil composition:** sandy and gravelly soil  
**Training method:** Guyot  
**Elevation:** 2,198 ft a.s.l.  
**Vines/ha:** 7,700 vines/ha  
**Exposure:** West  
**Vines age:** 10 years  
**Harvest time:** end of October  
**First vintage:** 2007  
**Production:** 3,000 bottles



### WINEMAKING & AGING

**Varietal composition:** 100% Grüner Veltliner  
**Fermentation**  
**Container:** stainless steel  
**Aging**  
**Container:** stainless steel  
**Length:** 6 months sur lie  
**In bottle:** 2 months



### TECHNICAL DATA

**Alcohol:** 13%  
**Residual sugar:** 6 g/l  
**Acidity:** 5.8 g/l  
**Dry extract:** 28.7 g/l



### FOOD PAIRINGS

This varietal is extremely versatile. It pairs well with many foods, especially spicy, richly flavored dishes and fried foods. It's also one of the few wines that holds up well against challenging vegetables such as artichoke and grilled asparagus.



### TASTING NOTE

Bright straw-yellow color with a greenish shimmer. The nose is delicately spicy, with hints of white pepper, together with gorgeous fruity notes of passion fruit, lime, grapefruit, and vivid green herbs. The taste is fresh, intense, full, and aromatic, with a nice peppery and zesty finish.

### PRODUCER PROFILE

**Estate owned by:** Huber family  
**Winemaker:** Andreas Huber  
**Total land under vine:** 19 ha  
**Winery production:** 70,000 bts  
**Region:** Alto Adige (Italy)



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