

SYLVANER ALTE REBEN

ALTO ADIGE VALLE ISARCO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 0.5 ha
Soil composition: sandy and gravelly soil
Training method: Guyot
Elevation: 2,340 ft a.s.l.
Vines/ha: 6,000 vines/ha
Exposure: South-West
Vines age: 40 years
Harvest time: end of October
First vintage: 2004
Production: 5,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Sylvaner
Fermentation
Container: acacia barrels
Aging
Container: stainless steel
Length: 8 months sur lie
In bottle: 2 months



TECHNICAL DATA

Alcohol: 13%
Residual sugar: 6 g/l
Acidity: 5.4 g/l
Dry extract: 21.2 g/l



FOOD PAIRINGS

Pairs well with appetizers, asparagus dishes, grilled or boiled fish, and snails. Excellent with typical German country dishes featuring Speck, knödel, frittata, and soups.



TASTING NOTE

Bright, straw-yellow color. Intense nose of ripe tropical fruit, pineapple and banana, with mineral notes of petrol and smoke that add intriguing complexity and richness to the fruity core. Full-bodied and exceptionally elegant, with a pleasant mineral aftertaste.

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)



PACHER.HUBER

