

SYLVANER

ALTO ADIGE VALLE ISARCO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 2.5 ha
Soil composition: sandy and gravelly soil
Training method: Guyot
Elevation: 2,340 ft a.s.l.
Vines/ha: 7,100 vines/ha
Exposure: South
Vines age: 4–11 years
Harvest time: end of October
First vintage: 1986
Production: 9,000 bottles



WINEMAKING & AGING

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



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: 6 g/l
Acidity: 5.4 g/l
Dry extract: 25.4 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.
Elegant nose with fresh aromas of tropical fruit, pineapple, and banana, together with hints of exotic herbs, lemon verbena, and flowers.
The palate is dry, crisp, and full, with a persistent, pure, and refined 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)



PACHER.HUBER

