

GRÜNER VELTLINER

VALLE ISARCO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 0.7 ha
Soil composition: sandy, calcareous clay and gravel
Training method: spalliera
Elevation: 2,296 ft a.s.l.
Vines/ha: 5,500 vines/ha
Exposure: South-West
Vines age: 9-10 years
Harvest time: mid October
First vintage: 2008
Production: 5,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Grüner Veltliner
Fermentation

Container: stainless steel tanks
Length: 3 weeks
Temperature: 64 °F

Aging

Container: 25-30hl stainless steel tanks
Length: 7 months
In bottle: 1 month



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: 2.5 g/l
Acidity: 6.6 g/l
Dry extract: 27 g/l



FOOD PAIRINGS

Ideal aperitif; perfect with fish such as bass and cod, and with all shellfish. Also ideal with stir-fry and white meat dishes.



TASTING NOTE

Straw yellow with emerald highlights.
Complex, elegant nose of apple and tropical fruit, together with mint and earthy notes.
Excellent structure and minerality; smooth with a long, tasty finish.

PRODUCER PROFILE

Estate owned by: Hannes Baumgartner
Winemaker: Hannes Baumgartner
Total land under vine: 6.5 ha
Winery production: 60,000 bts
Region: Alto Adige (Italy)

