

RIESLING

VALLE ISARCO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 1.0 ha
Soil composition: sandy, calcareous clay and gravel
Training method: spalliera
Elevation: 2,461 ft a.s.l.
Vines/ha: 6,500 vines/ha
Exposure: South-West
Vines age: 12 years
Harvest time: end of October/beginning of November
First vintage: 2007
Production: 8,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Riesling
Fermentation
Container: stainless steel tanks
Length: 4 weeks
Temperature: 64-68 °F
Aging
Container: 25-30hl stainless steel tanks
Length: 8 months
In bottle: 1 month



TECHNICAL DATA

Alcohol: 13%
Residual sugar: 6 g/l
Acidity: 7.8 g/l
Dry extract: 27 g/l



FOOD PAIRINGS

Can be enjoyed on its own; ideal with light pasta, fish, and white meats.



TASTING NOTE

Pale yellow with greenish reflections.
Elegant bouquet on the nose with notes of white peach, apricot, green apple, and sambuco flower.
On the palate, it is fresh and smooth, with a pleasant, lively acidity and a long mineral 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)

