

SYLVANER

VALLE ISARCO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 1.2 ha
Soil composition: sandy, calcareous clay and gravel
Training method: spalliera
Elevation: 2,132 ft a.s.l.
Vines/ha: 5,500 vines/ha
Exposure: South-West
Vines age: 10–35 years
Harvest time: mid October
First vintage: 2003
Production: 7,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Sylvaner
Fermentation

Container: 75% stainless steel tanks
and 25% big oak barrels
Length: 3 weeks
Temperature: 64–68 °F

Aging

Container: 75% stainless steel tanks
and 25% big oak barrels
Length: 7 months
In bottle: 1 month



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: 2.5 g/l
Acidity: 6.2 g/l
Dry extract: 25 g/l



FOOD PAIRINGS

Perfect with prosciutto, pasta with vegetable-based sauces, oven-baked fish, poultry, and goat cheese.



TASTING NOTE

Pale straw yellow with golden emerald highlights.
An elegant, fresh bouquet on the nose with aromas of citrus fruits, apple, and banana.
On the palate, it is fresh, soft, well-balanced, with a distinct minerality and a long, fruity 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)

