



Grüner Veltliner Alto Adige Valle Isarco DOC



WINE DESCRIPTION

This variety has been believed to date back to Roman times, but it is only in 1930 that Grüner Veltliner was established as the standard name of the grape. This explains the existence of many different synonyms. The name comes from the contraction of "Grüner", "green" in German, and "Veltliner", a suffix shared by several European grape varieties, which possibly originated from Valtellina, in the North of Italy.

TASTING NOTES

Bright straw-yellow colour with greenish shimmer. The nose is delicately spicy with impressions of white pepper, together with gorgeous fruity notes of passion fruit, lime, grapefruit and vivid green herbs. The taste is fresh, intense, full and aromatic, with a nice peppery and zesty finish.

FOOD PAIRING

This varietal is extremely versatile. It pairs well with many things, especially with spicy, rich flavored foods, and fried dishes. It's also one of the few wines that manages well against challenging vegetables such as artichoke and grilled asparagus.

VINEYARD & PRODUCTION INFO

Vineyard location:	Novacella - Valle Isarco
Vineyard size:	0,7 Ha
Soil composition:	Sandy and gravelly soil
Training method:	Guyot
Elevation:	670 m a.s.l.
Vines/Acre:	7,700/ Ha
Yield/Acre:	70 HI/Ha
Exposure:	West
Age:	10 years
Harvest time:	Hand picking/end of October
First vintage:	2007
Production:	3,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Grüner Veltliner
Fermentation container:	Stainless steel
Type of aging container:	Stainless steel
Length of aging:	6 months sur lie
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	13%
Residual sugar:	6 g/L
Acidity:	5.8 g/L
Dry extract:	28.7 g/L

PRODUCER PROFILE

Estate owned by: Huber family
Winemaker: Andreas Huber
Total acreage of vine: 19
Winery Production: 70,000 bottles
Region: Alto Adige

