

REGION - Südtirol, Alto Adige

APPELLATION - Mitterberg I.G.T.

VARIETAL(S) - Chardonnay, Petit Manseng, Manzoni Bianco and Pinot Gris

VINEYARD SIZE - 1.0 hectares (planted in 2000)

SOIL - mixture of calcareous and glacial morainic soils

ANNUAL PRODUCTION - 583 cases

VINIFICATION

Grapes were manually harvested and immediately pressed. The must of the Chardonnay and Pinot Gris was fermented in oak barrels (barriques and tonneaux) for 14 days. On the other hand, the must of the Petit Manseng and Manzoni Bianco were fermented in stainless steel tanks. After primary fermentation was completed, all varietals were blended and the resulting wine was racked into stainless steel tanks where it aged on its fine lees for 8 months before being bottled. It spent another 12 months resting in bottle before its release. Wine underwent cold stabilization in the winter months following harvest.

TASTING NOTES

NOSE - Fresh almonds, buttered popcorn, cooked yellow apple, salted pine nuts, hints of white flowers and overall Burgundian Chardonnay nose.

PALATE - Full body; medium acidity. Very buttery and fatty texture. Ends on a popcorn and roasted pine nut note. Finish is very long.

