

# Grüner Veltliner

## Alto Adige Valle Isarco DOC



**Grape variety** Grüner Veltliner

**Cultivation area** South of Bressanone. South and south-east faced vineyards at an altitude from 550 to 700 metres (1,800 to 2,300 feet)

**Climate** Warm microclimate with large temperature fluctuations between day and night during the gestation period

**Soil** Shallow layers of soil characterized by slate and quartz phyllite among the main rock types with a small content of loam

**Training system** Wire frame (Guyot) with 7,000 to 8,000 vines per hectare

**Harvest time** End of September to mid-October

**Yield** Around 8,000 kg/ha

**Age of vines** Up to 35 years

**Vinification** Gentle pressing and processing of the grapes. The fermentation and ageing on fine lees take place in stainless steel tanks and large acacia wood barrels, no malolactic fermentation

**Bottling** End of April, including a ripening time per bottle of two months

**Storage capacity** Medium ageing potential

**Description** In colour greenish to pale yellow. Delicate aromas from green apple to white pepper along with a smooth spice.

### Analytical values

Alcohol 13.5% Vol. Acidity 5.4 g/L

Residual Sugar 3.0 g/L