Sylvaner
Alto Adige Valle Isarco DOC

Grape variety Sylvaner
Cultivation area South of Bressanone. South-east and partially south-west faced vineyards at an altitude from 550 to 750 metres (1,800 to 2,460 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 7,000 to 7,500 kg / ha
Age of vines Up to 26 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 Beginning of May, including a ripening time per bottle of two months
Storage capacity High ageing potential

Description In colour yellow with greenish hues, bouquet of exotic fruits, powerful with a salty and lingering finish.

Analytical values
Alcohol 13.5 % Vol. Acidity 6.2 g / L
Residual Sugar 6.0 g / L