



**STEINHAUS**

ALTO ADIGE

## WINDHUND VIGNETI DELLE DOLOMITI I.G.T.

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**TYPOLOGY:** Vigneti delle Dolomiti I.G.T.

**GRAPES:** 80% Kerner, 15% Chardonnay, 5% Pinot Bianco

**GENERAL DESCRIPTION:** The winery is located almost 600 meters above sea level in a prominent position in the Val d'Adige. The vineyard, found on the property, is composed of 7 hectares. The climatic trend of the Bucholz di Salorno area is characterized by strong temperature variations, with hot days influenced by the Mediterranean climate and cold nights with very cool winds coming down from the mountains. The name Windhund, which in German means greyhound, pays tribute to the engravings of the sixteenth-century artist Albrecht Dürer, where the greyhound seems to be a recurring theme. The Dürer path, an ancient passage that connected the Germanic world to the Mediterranean, passes just nearby Steinhaus winery, the very one Dürer himself used during his travels in Italy at the end of the fifteenth century.

**VINIFICATION:** Grapes harvested by hand. Once the grapes arrive at the winery, they are gently pressed at controlled temperatures. The vinification takes place in stainless steel tanks. The wine matures resting on its fine lees during wintertime, in spring we will proceed with the bottling.

**ALCOHOL CONTENT:** 13% vol

**BOTTLE:** 750 ml - Burgundian bottle

**LONGEVITY OF THE WINE:** wine to be consumed preferably young.

**SERVICE TEMPERATURE:** 11 °C

### SENSORY PROFILE

**APPEARANCE:** Yellow with gold reflections

**BOUQUET:** The nose is expressive, fine, characterized by notes of fruit and white pulp followed by suggestive floral scents and freshly mown hay.

**PALATE:** In the mouth the wine opens with notes of almond, supported by a fragrant freshness and a vibrant acid vein. The finish of the mouth is rapid, long and clean.

**SERVING SUGGESTIONS:** A wine that goes perfectly with any meal; excellent with cheeses.



AGRICOLE GUSSALLI BERETTA