



STEINHAUS

ALTO ADIGE

VIGNETI DELLE DOLOMITI I.G.T. WINDHUND

APPELLATION: Vigneti delle Dolomiti I.G.T.

GRAPE: 60% Chardonnay, 25% Kerner, 15% Pinot Blanc

VINEYARD EXPOSURE: West, at an altitude of 600 metres above sea level, in a spot overlooking the Val d'Adige

SOIL COMPOSITION: Of moraine origin, with a fair amount of heavy stone

YIELD PER HECTARE: 7.0 tonnes

HARVEST: By hand into 20 kg crates with subsequent selection of the best grapes

HARVESTING PERIOD: From late September

VINIFICATION AND AGEING: The freshly harvested grapes undergo soft pressing. This is followed by maceration at low temperatures. Fermentation of the various grape varieties takes place in temperature-controlled steel tanks. The wine then rests on its fine lees throughout the winter and is then bottled the following spring

COLOUR: Yellow with golden highlights

BOUQUET: The nose is expressive and fine, characterised by notes of white fruit followed by evocative scents of flowers and freshly mown hay

PALATE: The wine enters the mouth with almond notes, sustained by a fragrant freshness and a vibrant acidic vein. The finish is savoury, long and clean

ALCOHOL CONTENT: 13% vol.

BOTTLE: Borgognotta 750 ml

CLOSURE: Cork

RECOMMENDED GLASS: Tulip glass

SERVING TEMPERATURE: 11°C

GASTRONOMIC PAIRINGS: This wine pairs perfectly with all courses of a meal; excellent with cheeses



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AGRICOLE GUSSALLI BERETTA