



Pacherhof

Sylvaner 2015

Alto Adige Valle Isarco DOC

Grape variety: Sylvaner

Origin: Novacella / Valle Isarco

Altitude: 620-700 m

Description: white wine with brilliant straw-yellow colour. Elegant wine characterized by fresh aroma and scents of tropical fruit: pineapple and banana

Suggested food: aperitif, light starters, speck, asparagus, fish plates, white meat

Soil: sandy and loamy soil

Climate: quite warm microclimate with big variations between day and night temperatures

Harvested: hand picking / end of October

Yield: 70 hl/ha

Cultivation: guyot

Vinification: slow fermentation at a controlled temperature in stainless steel tanks, maturity on the lees in steel tanks and barrels for 6 months

Serving temperature: 8-10° C

Analytical values:

Alcohol content: 13 %

Acidity: 6.2 g/l

Residual Sugar: 2 g/l

Sugar-free extract: 24.4 g/l

Bottled: April 2016

