



Pacherhof

Sylvaner „Vigne Vecchie” 2015

Alto Adige Valle Isarco DOC

Grape variety: Sylvaner

Origin: Novacella / Valle Isarco

Altitude: 620-670 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: main courses, lobster, turbot, sea bass

Soil: sandy and loamy soil

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

Harvested: hand picking / end of October

Yield: 52 hl/ha

Cultivation: guyot, 42 years old

Vinification: fermentation in acacia barrels for 7 months

Serving temperature: 8-10° C

Analytical values:

Alcohol content: 13,5 %

Acidity: 6 g/l

Residual Sugar: 2 g/l

Sugar-free extract: 28.2 g/l

Bottled: May 2016

