



Pacherhof

Grüner Veltliner 2015

Alto Adige Valle Isarco DOC

Grape variety: Grüner Veltliner

Origin: Novacella / Valle Isarco

Altitude: 600-670 m

Description: white wine with brilliant straw-yellow colour with greenish shimmer. The flavour is delicately spicy with impressions of pepper. The taste is aromatic and fresh

Suggested food: Brettjause, light starter, grilled fish, seafood, salad, light meats, Brettjause

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: fermentation in acacia barrels for 6 months

Serving temperature: 8° C

Analytical values:

Alcohol content: 13 %

Acidity: 6.4 g/l

Residual Sugar: 4.5 g/l

Sugar-free extract: 25 g/l

Bottled: April 2016

