



Sylvaner Alto Adige Valle Isarco DOC



WINE DESCRIPTION

Sylvaner is an ancient variety that has long been grown in Central Europe, in Transylvania. DNA fingerprinting has revealed it to be a cross between Traminer and the "hunnic" variety Österreichisch-Weiß (meaning "Austrian White"). It was introduced in Alto Adige in the early 18th Century and it is produced exclusively in Valle d'Isarco, where it gained the DOC appellation in 1975.

TASTING NOTES

Bright straw-yellow colour. Elegant nose characterized by fresh aromas of tropical fruit, pineapple and banana, together with hints of exotic herbs, lemon verbena and flowers. The palate is dry, crispy, full, with a persistent, pure and refined finish.

FOOD PAIRING

Pairs well with appetizers, asparagus recipes, grilled or boiled fish, snails. Excellent with the typical German country dishes with Speck, knödel, frittata and soups.

VINEYARD & PRODUCTION INFO

Vineyard location:	Novacella - Valle Isarco
Vineyard size:	2,5 Ha
Soil composition:	Sandy and gravelly soil
Training method:	Guyot
Elevation:	620 m a.s.l.
Vines/Acre:	7.100/Ha
Yield/Acre:	70 Hl/Ha
Exposure:	South
Age:	4-11 years
Harvest time:	Hand picking/end of October
First vintage:	1896
Production:	9,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Sylvaner
Fermentation container:	Stainless steel
Type of aging container:	Stainless steel
Length of aging:	8 months sur lie
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	6 g/L
Acidity:	5.4 g/L
Dry extract:	25.4 g/L

PRODUCER PROFILE

Estate owned by: Huber family
Winemaker: Andreas Huber
Total acreage of vine: 19
Winery Production: 70,000 bottles
Region: Alto Adige

