

Julian 2016



Grape variety:

Riesling

Site and soil:

The vineyard is located at the mouth of the Puster Valley at an elevation of 800 m above sea level. It is one of the most northerly and also one of the steepest in Italy (70% average slope). The vineyard covers an area of 9,000 sq.m. and is planted with 7,300 vines. The steeply sloping site is very sunny and is ventilated by a fresh breeze from the Puster Valley, which has a beneficial cooling effect. The soil is rich in sand and gravel, with granite deposits from the Ice Age glacier in the Puster Valley.

Vintage:

A cool and wet spring was followed by an average summer and an autumn that could hardly have been better. The grapes were completely healthy and fully mature by 2 November.

Vinification:

The select grapes are lightly crushed on delivery and gently pressed with the stalks. The must is clarified by natural sedimentation and fermented in a stainless steel tank under controlled temperature. The wine is then left to develop for 8 months in 5-year-old oak barrels (30 hl) before spending a further 4 months in the bottle to achieve full maturity.

Bottling:

Bottling was performed in August 2017.
The release date is January 2018.

Data:

Alcohol: 12.00%
Residual sugar: 5.8 g/l
Acidity: 8 g/l
Production: 3,400 bottles

Tasting notes and pairing suggestions:

White peach, apricot and citrus fruits are dominant on the nose. On the palate the wine is fresh, elegant and salty with a firm acid backbone, good minerality and a long finish. A light, delicate companion to a wide variety of dishes, especially to light hors d'oeuvres and salads, light meats and poultry, steamed fish and pasta dishes.

Drinking temperature: 8–10°C

Ready to drink, will keep until 2027

Rootstock: 1103 Paulsen

Clone: Riesling 198-10 Gm, Riesling 49, Riesling Bernkastel T68