

Julian 2015



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 vines were planted in 2013, and the first grape harvest was in 2015. The 7,300 young vines growing on 9,000 sq.m. of land produced 1,800 bottles of wine. 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:

2015 was a good year. It started with a cool and rainy spring, which led to coulure with loss of berries. That reduced the yield and improved the quality. The year in the vineyard closed with a long sunny autumn, which produced fully mature grapes. The grapes were harvested on October 17.

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 left to develop for 8 months before spending a further 4 months in the bottle to achieve full maturity.

Bottling:

Bottling was performed in August 2016.
The wine was released in December 2016.

Data:

Alcohol: 11.5%
Residual sugar: 5.8 g/l
Acidity: 7.6 g/l

Tasting notes and pairing suggestions:

White peach, apricot and citrus fruits are dominant on the nose. On the palate the wine is fresh, elegant, salty and minerally with a firm acid backbone. 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 2021