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SANCT VALENTIN

ALTO ADIGE DOC

Vendemmia tardiva Comtess Sanct Valentin 2024

Vendemmia tardiva is the Italian term for wines made from grapes that have been dried in the open air and sunshine, and become almost raisin-like. We allow this process to take place mostly in the vineyard – that is, the grapes remain on the vine until the end of the year. The elegant Vendemmia tardiva Comtess is delightful: it has intense fruit, soft and creamy body, and a long finish that lingers on the palate with racy, fresh acidity. The youthful, fresh flavors become increasingly complex with the right bottle aging, gradually evolving into muted notes of honey.

intense amber	dried apricot, ripe exotic fruits and acacia honey	opulent, balanced and concentrated residual sugar

Variety:
Gewürztraminer

Age:
20 years

Area of Cultivation:
Sites: Vineyard at the foot of Valentin Castle (600 m) and Pinzano/Montagna (330 m)
Exposure: Southeast /Southwest
Soil: Limestone gravel
Training System: Guyot

Harvest:
end of November; harvest and selection of grapes by hand.

Vinification:
The dried grapes are pressed, fermented partly in stainless-steel tanks and partly in small wood, and then aged.

Yield:
20 hl/ha

Analytical Data:
Alcoholic Content: 11,5%
Residual Sugar: 163,9 gr/lt
Acidity: 6,20 gr/lt

Serving Temperature:
8-10° C

Pairing Recommendations:
This fruity dessert wine goes well with blue cheese as well as with fruit-based desserts like apple strudel, Apfelkücherl fritters with vanilla ice cream and Peach Melba.

Storage/Potential:
10 years and more

Awards:
2021: 93 Points James Suckling
2020: 94 Points Eros Teboni, 93 Points James Suckling
2019: 96 Points James Suckling