

*Ventus ferat* ✨ *Ventus creat*  
**FALLWIND**



ALTO ADIGE DOC  
**RIESLING**  
**FALLWIND 2024**

This grape variety of Germanic origin has found an ideal terroir in South Tyrol. Riesling needs special conditions and prefers a cool and sunny climate. These conditions can be found in the areas around Lake Monticolo and in neighbouring micro-areas, where the porphyry soils give the wine its special character. The Riesling Fallwind is distinguished by its fruity aromas and mineral freshness, which make it an increasingly popular wine.



yellow-green



intense aromas of white  
peach and fresh apricot



elegant, balanced,  
mineral

**VARIETY:**

Riesling

**AGE:**

5 to 20 years

**AREA OF CULTIVATION:**

various vineyards on porphyritic soil (480-700m)

Exposure: South/southeast

Soil: porphyritic soils

Training System: Guyot

**HARVEST:**

end of september; harvest and selection of grapes by hand

**VINIFICATION:**

fermentation in stainless-steel tanks, followed by development on the lees for another five months.

**YIELD:**

60 hl/ha

**ANALYTICAL DATA:**

alcohol content: 13%

acidity: 7.15 gr/lt

residual sugar: 5.4 gr/lt

**SERVING TEMPERATURE:**

8-10°

**PAIRING RECOMENNDATIONS:**

This all-rounder pairs nicely with light fish dishes, Asian cuisine and vegetable dishes. In spring, it is lovely with asparagus salad with a ham roll filled with Bozner sauce. It is also lovely with goats cheese.

**STORAGE/POTENTIAL:**

4 to 5 years

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