

Ventus ferat \* Ventus creat  
**FALLWIND**



ALTO ADIGE DOC  
**RIESLING**  
**FALLWIND 2025**

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

**VINE AGE:**

5-20 years

**AREA OF CULTIVATION:**

Various vineyards on porphyritic soil (480-700m)

Exposure: South/southeast

Soil: porphyritic soils

Training System: Guyot

**HARVEST:**

Mid 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: 6,5 gr/lt

Residual sugar: 5,0 gr/lt

**SERVING TEMPERATURE:**

8-10 °C

**PAIRING RECOMENNDATIONS:**

A versatile all-round wine.

Light fish dishes, Asian cuisine, vegetable dishes, goat cheese, classic asparagus dishes.

**STORAGE/POTENTIAL:**

4-5 years

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