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## ALTO ADIGE RIESLING MONTIGGL 2020

A native of Germany, this grape variety yields forth the world's most beautiful white wines and has found an ideal terroir in some parts of South Tyrol. Riesling demands a lot in a vineyard site and prefers a cool yet very sunny climate. That is exactly what Montiggl offers. The local porphyry soils give the wine its backbone. Fruity notes and mineral acidity make Montiggl Riesling truly captivating. This elegant wine is enjoying more and more popularity.



yellow-green



intense aromas of  
white peach  
and apricot



Elegant,  
balanced,  
mineral

### VARIETY:

Riesling

### AGE:

5 to 20 years

### AREA OF CULTIVATION:

Sites: Vineyards in Montiggl above the large Montiggler Lake (480-550 m)

Exposure: South/southeast slope

Soil: Gravel and pebbly soil

Training System: Guyot

### HARVEST:

Mid to 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: 6.7 gr/l

Residual Sugar: 6.2 gr/l

### SERVING TEMPERATURE:

8-10°C

### PAIRING RECOMMENDATIONS:

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 6 years

### AWARDS:

2019: 91 Points James Suckling

2018: 90 Points James Suckling

2015: 90 Points Wine Spectator

