

LINE
CLASSIC

ALTO ADIGE VALLE ISARCO SYLVANER 2019

Fresh, steep and sun-kissed: these are the ideal conditions for a Sylvaner vineyard. These are the characteristics of the Isarco Valley, where this variety of Austrian origin is able to produce an extremely expressive wine. The South Tyrolean Sylvaner is a concentrated, fruity, full-bodied and fine mineral wine. It faithfully reflects the terroir of the Valle Isarco and combines earthy tones with delicate and fruity aromas as well as with an adequate acidity. It prefers to be drunk young.



light yellow



kindly smells of
apple and peach



fine character,
balanced,
pleasant startg

VARIETY:
Sylvaner

AGE:
5 to 35 years

AREA OF CULTIVATION:
Sites: several vineyards around Chiusa (600-700 m)
Exposure: southwest
Soil: alluvial soils with the presence of schists
Training System: Guyot

HARVEST:
early October, harvest and selection of grapes by hand.

VINIFICATION:
Fermentation and development in stainless-steel tanks.

YIELD:
70 hl/ha

ANALYTICAL DATA:
Alcohol Content: 13.5 %
Acidity: 7.0 gr/lit

SERVING TEMPERATURE:
8-10°C

PAIRING RECOMMENDATIONS:
This simple summer wine is perfect as an aperitif served cool and goes well with appetizers and fish dishes or refined Mediterranean specialties such as „lemon spaghetti with clams“.

STORAGE/POTENTIAL:
3 to 4 years

