

JOSEF WEGER



Auswahl



GRAPE VARIETY:

Pinot blanc, several French, Italian and German clones

VINEYARD LOCATION:

Cornaiano, area called Lamm, 450 m.s.l. single vineyard with southwestern exposure, on moraine, glacial fill, gravelly and clay soil, with very special conditions characterized by a microclimate with wide temperature ranges

VINE-GROWING:

Guyot (espalier), reduced yields with bunch division

YIELD: 45hl/hectare

WINEMAKING:

Short cold maceration and soft pressing at low temperature. After natural settling, fermentation begins in temperature-controlled steel tanks, the wine matures on its lees for approx. 6 months 50% in steel tanks and 50% in 228 ltr. French oak barriques. The fine yeasts are gently moved every week (battonage) After blending, the wine remains in steel tanks for another 10 months before bottling

HARVEST: Mid-September

TASTING PROFIL:

COLOR:

Brilliant straw yellow

AROMA:

Intense, variegated fruity nose with nuances of vanilla and peach

TASTE:

Full, complex, enveloping, high structure and fragrant acidity with a nice savory, mineral finish

SERVING RECOMMANDATIONS:

Appetizers and seafood, all fish dishes, white meat and as an aperitif

SERVING TEMPERATURE: 12°C



JOSEF WEGER di Johannes Weger

39057 Gries - Cornaiano (BZ) Italia
Jesuheimstr. - Via Casa del Gesù, 17

Tel. +39 0471 662416
Fax +39 0471 660189

info@wegerhof.it
www.wegerhof.it