



This grape variety, most probably originally from Germany, was introduced to South Tyrol in around 1900. Today it is cultivated mainly in the Valle Isarco. Sylvaner prefers the well-ventilated and sunny hill-sides at intermediate altitudes, in the mid Valle Isarco. The loose and gravelly soils provide this wine with unique breed and although similar to its homonyms from the other side of the Alps, it retains the unmistakable typicality of Valle Isarco wines.

Alto Adige Valle Isarco Sylvaner DOC 2009

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GRAPE VARIETY Sylvaner

SUPPORT SYSTEM pergola or
free-standing espalier (Guyot)

AVERAGE YIELD 90 q/ha

ALCOHOL 13,5% vol

ACIDITY 5,6 g/l

SUGAR-FREE EXTRACT 21,4 g/l

RESIDUAL SUGAR 2,9 g/l

FIRST YEAR OF PRODUCTION 1961

MEAN ANNUAL OUTPUT 150,000 bottles

AGEING CAPACITY 2–3 years

PRODUCTION AREA Bressanone, Chiusa, Veltorno,
Varna, Renon, Barbiano, Laion, Fié, Castelrotto,
Funes, Villandro

ALTITUDE 400–700 m a.s.l. SE-exposed hillsides

VINTAGE TIME end of September–mid October,
hand-picked

CHARACTERISTICS pleasingly fresh

white wine with harmonious body

COLOUR from light yellow to greenish-yellow

NOSE delicate, characteristic, fruity with
scents of peach, apple and apricot

TASTE dry, fruity, aromatic

SERVING TEMPERATURE 10–12 °C

MATCHINGS light hors d'oeuvres, asparagus, wine soup,
fish (poached or grilled); ideal as an aperitif