



In South Tyrol, the Veltliner variety of Austrian origin is grown almost exclusively in the Valle Isarco. Considering the practically total disappearance of the original Frühroter Veltliner stock, today mostly the Veltliner Verde is cultivated. This grape variety prefers deep, fertile and warm soils capable of transmitting to the wine those characteristics that make it a veritable rarity within the South Tyrolean wine-making scenario.

Alto Adige Valle Isarco Veltliner DOC 2009

CANTINA VALLE ISARCO
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GRAPE VARIETY Veltliner; 90% Veltliner Verde,
10% Frühroter Veltliner
SUPPORT SYSTEM pergola or
free-standing espalier (Guyot)
AVERAGE YIELD 90 q/ha

ALCOHOL 13,5 % vol
ACIDITY 5,5 g/l
SUGAR-FREE EXTRACT 21,7g/l
RESIDUAL SUGAR 2,8 g/l

FIRST YEAR OF PRODUCTION 1961
MEAN ANNUAL OUTPUT 60,000 bottles
AGEING CAPACITY 2–3 years
PRODUCTION AREA Bressanone, Chiusa,
Veltturno, Varna, Renon, Fié, Villandro
ALTITUDE 400–600 m a.s.l., SE-exposed hillsides
VINTAGE TIME mid September–mid October,
hand-picked

CHARACTERISTICS a fruity, pleasingly spiced white wine
COLOUR from greenish-yellow to light yellow
NOSE delicate, with pleasant floral sensations
TASTE dry, spiced, fruity, fresh
SERVING TEMPERATURE 10–12 °C
MATCHINGS soft cheeses, fish hors d'oeuvres,
white meat fricassees, poached or grilled fish