



DOMINIUS



Dominius white 2004

CANTINA VALLE ISARCO

Loc. Coste 50, 39043 Chiusa · Alto Adige/Italy

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A blend consisting of 80% of Sylvaner, 15% of Pinot Grigio and 5% of Veltliner Verde. The grapes come from the best vine-growing areas of the Valle Isarco. The must is left to ferment in barriques, aged for 10 months and then bottled. After accurate bottle ageing, this wine appears light yellow with straw-yellow hues. It releases a slight wood scent accompanied by hints of smoke and vanilla that do not cover the fruity and slightly aromatic bouquet. It tastes captivating for the harmonious balance between body, acidity and freshness, that are its signature.

GRAPE VARIETY Sylvaner, Pinot Grigio,
green Veltliner

SUPPORT SYSTEM Guyot

AVERAGE YIELD 65 q/ha

ALCOHOL 14% vol

ACIDITY 5,1 g/l

SUGAR-FREE EXTRACT 22,3 g/l

RESIDUAL SUGAR 2,5 g/l

FIRST YEAR OF PRODUCTION 1995

MEAN ANNUAL OUTPUT 4,000 bottles

AGEING CAPACITY 7-8 years

PRODUCTION AREA Chiusa, Velturmo

ALTITUDE 600 m a.s.l.

VINTAGE TIME mid October, hand-picked

CHARACTERISTICS mature and robust white wine

COLOUR from yellow to straw yellow

NOSE slight note of wood accompanied
by hints of smoke and vanilla

TASTE harmonious, rounded,
sweetish, robust with a long finish

SERVING TEMPERATURE 14–16 °C

MATCHINGS cheeses