

## **Gruner Veltliner**

**Sub-Appellation:** Eisacktal

**Region:** Alto Adige

**Height above sea level:** 600 – 650 meters.

**Alcohol %:** 13

**Total acidity:** 4.5 g / l

**Residual sugar:** 1.1 g / l

**Plant density per hectare:** 6500

**Production per hectare:** 49 hl

**Vinification/Aging:** natural yeast 80% in oak vessels  
20% stainless steel

**Soil type:** schist with the presence of quartzite

**Cultivation system:** guyot

**Tasting notes:** Grüner Veltliner is a fruity, pleasant fragrant white wine  
With a green to light yellow colour and a delicate aroma of flowers and herbs.  
Pair well with poignant scented cheeses, cooked or grilled fish dishes,  
light meat dishes and can be enjoyed as an aperitif.

**Farming Practices:** Practicing Organic since 1999