

*Ventus ferat * Ventus creat*
FALLWIND



ALTO ADIGE DOC
RIESLING
FALLWIND 2023

This grape variety of Germanic origin has found an ideal terroir in South Tyrol. Riesling needs special conditions and prefers a cool and sunny climate. These conditions can be found in the areas around Lake Monticolo and in neighbouring micro-areas, where the porphyry soils give the wine its special character. The Riesling Fallwind is distinguished by its fruity aromas and mineral freshness, which make it an increasingly popular wine.



yellow-green



intense aromas of white peach and fresh apricot



elegant, balanced, mineral

VARIETY:

Riesling

AGE:

5 to 20 years

AREA OF CULTIVATION:

various vineyards on porphyritic soil (480-700m)

Exposure: South/southeast

Soil: porphyritic soils

Training System: Guyot

HARVEST:

end of september to early october; harvest and selection of grapes by hand

VINIFICATION:

fermentation in stainless-steel tanks, followed by development on the lees for another five months.

YIELD:

60 hl/ha

ANALYTICAL DATA:

alcohol content: 13.5%

acidity: 6.15 gr/l

residual sugar: 6.1 gr/l

SERVING TEMPERATURE:

8-10°

PAIRING RECOMENNDATIONS:

This all-rounder pairs nicely with light fish dishes, Asian cuisine and vegetable dishes. In spring, it is lovely with asparagus salad with a ham roll filled with Bozner sauce. It is also lovely with goats cheese.

STORAGE/POTENTIAL:

4 to 5 years

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