Classic White

SYLVANER
ALTO ADIGE VALLE ISARCO DOC

EISACKTAL
VALLE ISARCO
KELLEREI CANTINA

Vintage	2024
Variety	Sylvaner
Altitude	520 - 850 m
Orientation	south east
Slope	50%
Yield per hectare	70 hl
Training system	guyot
Period of harvest	end of september
Soil	Gravelly, skeleton-rich alluvial soils containing diorite and quartz phyllite
Vinification	Delicate processing and crushing, controlled-temperature fermentation and ageing on fine lees in stainless steel tanks, no malolactic fermentation

Characteristic

Color	from pale yellow to greenish
Nose	pleasantly fresh and fruity, with hints of peach, apple and apricot
Taste	dry, aromatic, pleasantly fresh, with harmonious body
Ageing capacity	5 years
Pairing recommendations	light appetizers, asparagus, wine soups, poached or grilled fish, and as an aperitif
Serving temperature	8° C - 10°C

Analytical data

Alcohol	13,5 % vol.
Residual sugar	2,0 g/l
total acidity	6,5 g/l



Cantina Valle Isarco • Loc. Coste, 50 • 39043 Chiusa (Bolzano) • Alto Adige • Italy
www.cantinavalleisarco.it • info@kellerei-eisacktal.it • Tel. +39 0472 847 553 • VAT - IT00124420217