



## SÜDTIROLER VERNATSCH ALTE REBEN DOC

600m above sea level is actually the upper limit to grow the Vernatsch grape. However, the old vines with naturally little yields, small berries and the exposed south-facing slope allow the grape to fully mature. The outcome is a crisp, fresh and intriguing wine.

*"A wine that fascinates me every year anew, since it fully reflects the characteristics of the terroir."*

*Florian Gojer*

### VINEYARD

Karneid: South-facing slope, 550-600m above sea level. Light sandy porphyry-based soil with glacial deposits of granite, basalt and gneiss. Pergola training system with 5,000 vines per hectare.

### VINIFICATION

Hand-picked and transported in large boxes. Gentle processing. Slow, controlled fermentation in stainless steel tanks with repeated racking.

### TASTING NOTES

Vigorous ruby red. Fruity and floral with nuances of sour cherry and almonds. In the mouth juicy and stimulating acidity, paired with crunchy tannin as an expression of the high altitude.

### FOOD PAIRING

The wine is great with a South Tyrolean afternoon snack of speck (cured ham), light starters and grilled fish.

