



P|S



# AMISTAR

## il Secondo

SÜDTIROL • ALTO ADIGE



**Varieties:** 70% Merlot, 25% Cabernet Franc, 5% Lagrein

**Description:** Garnet to ruby red in colour. The bouquet is reminiscent of the grape variety that is most present in the current vintage from forest fruits to blackcurrants. The sorting of the grape lots in the vineyard results in the lot nr. II of Amistar, which then matures in wooden barrels and is presented as Amistar il Secondo- Amistar the Second.

**Sites:** Kaltern, Tramin, Kurtatsch, Leifers. 224m - 300m Soil: loam, lime, sand, phorphyr

**Harvest:** Fine settembre inizio ottobre

**Quantity:** 50 hl/ha circa. – **Vineyard area:** 2,75ha + 2,0 ha

**Vinification:** The grapes are sorted, crushed and the must is then fermented in stainless steel between 20 degrees and 30 degrees Celsius. Mash movement is done manually and is more extensive especially in the first 4 days. The malolactic fermentation is also done in stainless steel and immediately afterwards we assemble the available quantities of the individual lots nr. II of the different grape varieties. The il Secondo is then stored and developed in wooden barrels on the fine lees until the end of June.

**Shelf life:** 8 - 15 anni.

**Serving temperature:** 15 - 18 °C

**Food paring:** A powerful but elegant wine that goes very well with white and dark meat, game, antipasti and cheese. Vintage 2023 Alcohol: 14.0 % vol.

**Total acidity:** 5,2 g/l

**PH-value:** 3,75

**Malolactic fermentation:** 100%

**Disposal-** Bottle GL72 cap C/ALU90 cork For 51