



P|S



# AMISTAR

## Amistar Rot

SÜDTIROL • ALTO ADIGE

INDICAZIONE GEOGRAFICA TIPICA



**Grape varieties:** Cabernet Sauvignon, Merlot, Lagrein => this selection can have different grape variety proportions depending on the vintage.

**Description:** This red wine cuvée convinces with versatility in aroma and taste. Blackcurrants and Blueberries and is slightly supported by the wood. On the palate, it is characterised by its power and elegance. It is a complex red wine for demanding connoisseurs.

**Area:** Grapes come from our vineyards in Kaltern, Tramin, Kurtatsch and Leifers. 224m - 300m above sea level.

**Soil:** Soils range from clay-limestone soil, gravel soils (moraine hills) to deep, sandy porphyry soils.

**Harvest:** Varying harvest times due to different locations > late Sept / early to mid-October.

**Yield:** About 50 hl/ha Total area: 2.75 ha

**Vinification:** De-stemming, traditional maceration in stainless steel tanks at controlled temperature. Juice extraction of about 30%. Fermentation and BSA take place in stainless steel. The wines develop and mature for a total of 12 months separately in barriques and are then blended after 6 months (no systematic blending!!!). The vintage decides which grape variety has the main share - best and ripest grape quality of the grape variety of the vintage).

**Shelf life:** 10 - 15 years **Serving temperature:** 18°C

**Food recommendation:** This red wine cuvée goes well with sophisticated dishes such as grilled meat, also with matured hard cheeses. We also recommend trying Amistar rosso with special dark chocolate.

**Vintage 2023 ALCOHOL:** 14.5 % vol.

**TOTAL ACIDITY:** 5,54 g/l

**PH VALUE:** 3.65

**BIOLOGICAL ACIDITY:** 100%

**Disposal - Bottle GL72Capsules C/ALU90 Cork For 51**