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# AMISTAR



## Amistar Bianco SÜDTIROL • ALTO ADIGE INDICAZIONE GEOGRAFICA TIPICA

**Varieties:** 80%Chardonnay, 20%Sauvignon Blanc

**Description:** This extraordinary white wine cuvée convinces with intense aromas of exotic fruit and its minerality and elegance make it a speciality.

**Vineyards:** Our grapes come from 'Sparapan' in Caldaro sul Lago and the Sauvignon from 'Eppan Berg'.

**Soils:** Moraine soil. Sandy, gravelly and calcareous. **Harvest:** Mid to end of September

**Yield:** approx. 45 hl/ha **Total area:** 1.0 ha

**Vinification:** pressing, defecation and 'criophase' (must cooled to 5°C for 3-4 days). In this cuvée, the two musts are fermented separately in temperature-controlled barrels. Only the Chardonnay then undergoes malolactic fermentation and remains in barrels for a total of 12 months, as does the Sauvignon blanc on fine lees for optimal maturation.

**Shelf life:** 8 - 15 years

**Serving temperature:** 10 - 12 °C.

**Food pairing:** Starters, spicy fish or meat dishes, sophisticated dishes or dishes containing truffles.

**vintage 2021 Alcohol:** 13,50 % Vol.

**acidity:** 6,7 g/l **PH:** 3,45

**malolactic fermentation:** 80%

**Waste Disposal**–Bottle GL72–Caps C/ALU90 cork For 51