



P|S



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 2023

Alcohol: 14,0 % Vol.

acidity: 6,1 g/l

residual Sugar: 1,8 g/l

PH: 3,35

malolactic fermentation: 90%

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