



## Amistar Cuvée Bianco

**Tradition** Amistar is a specific composition of several grape varieties in memory of our family history. In order to produce wines of exceptional quality a truly ripe harvest and a small percentage of a late harvest is required, as is an optimum harmony among growth and yield. Amistar is a philosophy, which begins in the vineyard and is accomplished enjoying a glass of wine.

### Vine variety

30 % Pinot Grigio, 30 % Sauvignon Blanc, 40 % Chardonnay. This selection is a vintage cuvée and contains about 5 % dried grapes (dried on the vine). The Chardonnay matures for 8 months in French oak. Pinot Grigio and Sauvignon Blanc have to develop on the fine yeasts in stainless steel vats for the same time.

### Description

This is a special white wine cuvée with an intense aroma and taste. The aroma reminds of dried berries, exotic fruit, honey and by wood. Drinking it you find a versatility between minerals, body and structure.

### Position

Grapes from several locations Tramin and Caldaro at 224 - 450 m altitude.

### Land

Sandy to stony chalk land.

### Harvest

Late september to early - mid october (dried grape harvest) due to the different locations. The Amistar concept requires a minimum of 19.5° KLM.

### Yield

50 hl/ha

### Development

White wine pressing. Depending on the variety and ripeness a short standing period is carried out after mechanical removal of the stems (maceration). Then the mash is pressed and the must is left to stand in a stainless steel tank for natural clarification for one day. With this cuvée the must is separated into individual varieties and fermented in Barrique at controlled and cool temperature (15°). After fermentation is completed the individual quantities of the various vines are reassembled and stored until maturity in Barrique for about 8 months.

### Shelf life

5 - 10 years

### Serving temperature

12 - 14 °C

### Food recommendation

Suitable for Asian dishes and particularly for any spicy and tasty dishes and cheese like Pecorino.