

Amistar Cuvée Bianco

Vine varieties: 80 % Chardonnay and 20% Sauvignon Blanc => 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, while the Sauvignon blanc matures for the same time on the fine lees ("sur lie").

Description: This is a special white wine cuvée with an intense aroma and palette. The aroma reminds one of dried berries, exotic fruit, honey and is supported by wood. In the palate it is very complex, with good minerality and body, as well as a persistent structure.

Position: Grapes from several locations: Termeno, Caldaro, Cornaiano - from 350 to 450 m above sea level.

Land: The land goes from sandy to to gravelly, loamy limestone.

Harvest: Harvest times vary due to different locations between mid-September and early-mid October.

Yield: Approx. 50hl/ha.

Development: White wine pressing. Depending on the variety and maturity, a short maceration period is carried out after destemming. This mash is then pressed and then it stay in stainless steel tanks for one day for natural pre-clarification. In this cuvée, the must of each variety is then first fermented separately in barriques at a controlled and, above all, cool temperature. Once fermentation is complete, the individual quantities of the different grape varieties are blended.

Shelf life: From 8 to 10 years

Serving temperature: 12 - 14°C recommendation > decanting.

Food recommendation: It is very important to serve this white wine cuvée selectively and only with certain dishes. Such as with antipasti, spicy fish-based or meat-based appetizers, or dishes with truffles.

AMISTAR *Tradition*

Amistar is a special composition of several grape varieties, which should represent our family history.

In the production of this cuvée we pay attention to uncompromising care in the vineyard and cellar.

An optimal harmony between growth and yield, with a percentage of late harvest, make this wine a pleasure in a class of its own.

Amistar is a philosophy that begins in the vineyard and is completed in the glass.

