

Amistar Edizione Rossa

Vine varieties: Cabernet Sauvignon, Lagrein, Merlot, 5% Cabernet Franc, 5% Petit Verdot

Description: This Edizione Rossa is a selection of the best barriques from our Amistar Cuvée Rosso, which are then matured for a further year in barriques. Its complexity in aroma and taste and above all its power and versatility make this Amistar Edizione particularly interesting for demanding moments.

Position: Several positions in Laives, Caldaro and Tramin between 250 and 450 metres above sea level.

Land: Soils range from clay to deep porphyry

Harvest: Varying harvest times, due to the different sites between the end of September and early to mid-October (= dry berry harvest).

Yield: About 50 hl/ha

Development: De-stemming, traditional maceration in stainless steel tanks at controlled temperature. Juice extraction of about 30% to create a more extreme proportion between skins and must. This means, we have more skins and much less must, ensuring ideal maceration or extraction for the Amistar concept. Once fermentation is complete, the wine is separated from the skins, all batches of each variety are then blended in the available quantity proportion of the vintage (no assemblage by system!) and stored in barrique barrels for a good 2 years.

Shelf life: From 10 - 15 years and even more, depending on the storage situation.

Serving temperature: 18°C Recommendation > Decanting

Food recommendation: This red wine cuvée goes well with demanding dishes such as Fiorentina or roast pork. We also recommend the Amistar Edizione with special dark chocolate (e.g. from Gobino Piemonte ~Amarissimi 60% Cacao with Cacao-Chips from Ghana, Ecuador Arriba). Also goes very well in combination with cigars -> perhaps a COHIBA~Esplendidos -Churchill.

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.

