



BARTHENAU

Vigna S. Michele

An extremely elegant wine with impressive structure and a full, complex bouquet, well-balanced on the palate with excellent mouth feel and fruit underpinned by firm, mouth-watering acidity.

The grapes used to make this wine are grown around the Barthenau estate at an elevation of 1,476 ft/450 m above sea level. The vineyard is located on a gentle slope where both exposure to sunlight and air circulation are ideal, resulting in perfectly ripe and healthy grapes. The alternation between warm days and cool nights accounts for the firm backbone of fruity acidity and consequently excellent ageing qualities in the finished wine.

Only the term "Vigna" guarantees the origin of a single-vineyard wine in Alto Adige.

HOFSTÄTTER CLASSIFICATION

Vigna

GRAPE VARIETY

Pinot Bianco

SOIL

A mixture of clay, lime, eroded porphyry and fine gravel.

WINEMAKING AND MATURATION

In order to accentuate the wine's fruit aromas the juice is left to macerate with the skins for a few hours before pressing. The juice is allowed to clarify through sedimentation, after which it is filled into large oak casks where it ferments. Once the fermentation is complete and the solid parts have settled, the clear young wine is racked, after which the Vigna San Michele is left to mature together with its fine lees in large oak casks for 15 months during which time the lees are stirred up once a week. The wine is subsequently bottle aged for 6 months before release.

SERVING TEMPERATURE

12° - 14° C

FOOD CHOICES

Fish dishes, shellfish and crustaceans, white meats and poultry.

AVAILABLE BOTTLE SIZES

