



de Vite

Bright, vivid pale yellow in colour with green reflexes. On the nose the aromas are clear-cut, reminiscent of freshly-picked apples, lemon grass, with a light hint of vanilla. On the palate it is vivacious, fresh with crisp, tingling acidity. The interplay between accentuated fruit and flowery aromas follows through and strongly characterises the wine. Harmonious and well-structured in flavour, minerally with excellent length.

HOFSTÄTTER CLASSIFICATION

Selection

VARIETY

Sauvignon, Pinot Bianco and Müller Thurgau

SOIL

Light-textured marl which warm up quickly.

WINEMAKING

Immediately after the harvest the grapes are subject to a gentle pneumatic pressing in the cellar. The must is clarified by natural sedimentation and fermented using temperature control. A following period of refinement is carried out on fine yeast before the wine is bottled.

SERVING TEMPERATURE

8°-10° C

FOOD CHOICES

Seafood, white meat and poultry.

AVAILABLE BOTTLE SIZES

