



NIKLAS

WEINGUT



HOS

Südtiroler Weißburgunder DOC 2018

Our distinctive Pinot Blanc. Made with the best grapes from high-altitude vineyards. Elegantly fruity and refreshingly light – as light-footed as the hare.

TASTING NOTES

Color: greenish yellow

Aroma: intensive with ripe fruit flavors of apple, pear and citrus fruit.

Taste: very racy and mineral on the palate; full-bodied with an elegant finish.

FOOD PAIRINGS

Our Pinot Blanc is a wine for every day. It is delightful as an aperitif and an excellent companion to flavorsome starters as well as vegetable and fish dishes.

VINIFICATION

Short maceration on the skins; fermentation at under 18 °C in stainless steel tanks followed by several months aging on the lees.

AT A GLANCE

Grape variety, age of vines: Pinot Blanc from various clones, 20 to 35 years.

Site: Vial, Planitzing, Barleit and Salt - mainly at 500 m a.s.l. and more.

Soil: calcareous gravel, some porphyry sand, alluvial soils with gravel.

Vine training: cordon and pergola training systems, near-natural integrated production.

SERVING TEMPERATURE 10 - 12 °C

OPTIMUM MATURITY 3 years

ALCOHOL 13 % vol

TOTAL ACIDITY 5,6 g/l

RESIDUAL SUGAR 0,5 g/l