



DJJ Weiss

Südtiroler Weiss Riserva DOC

Unforgettable, strong, versatile, and confident. That's how Josef Sölva was — the founder of Weingut Niklas. Our refined cuvée made from Pinot Blanc, Sauvignon Blanc, Chardonnay, and Kerner shows these same qualities. It's a mineral wine with depth and aging potential, capturing the character of our alpine vineyards and grape varieties. This Cuvée Riserva brings the essence of our winery — the grapes, the soul, and the quality — straight into the glass.

TASTING NOTES

Color: Golden yellow

Aroma: A complex and profound aromatic structure, combined with aging aromas from the oak barrel

Taste: A powerful structure that creates an interesting symbiosis with mineral-salty tension, leaving a lasting finish

FOOD PAIRINGS

As versatile and diverse as its origin, this wine is the perfect companion for many moments and dishes.

VINIFICATION

Grapes are hand-picked and selected, with maceration on the skins and gentle pressing. Fermentation takes place slowly in 500-liter oak barrels. The wine is aged separately for 36 months on the full lees in Tonneau wooden casks.

Assemblage: The desired cuvée was created at the end of 2021.

AT A GLANCE

Grape Varieties & Age: Pinot Blanc, Sauvignon Blanc, Chardonnay, and Kerner; up to 50 years old

Vineyard Location: Vial, Muttergarten, Kardatsch; mostly over 550 meters above sea level

Soil: Rocky, limestone gravel

Farming: Trellis and pergola systems, nature-friendly integrated farming

SERVING TEMPERATURE 12 - 14 °C

OPTIMUM MATURIT several years