



Tröpfltalhof

Wine information:

Garnellen 2015 *Anphora*



Variety:

30 - 15 year old Sauvignon Blanc vines from different selections

Description:

The colour is intense and bright golden. A mix of fruit, like apricot and pear, and herbal tones dominate its elegant scent. When drinking the Sauvignon is full-bodied, but dry and without heaviness, it finishes with notes of complex fruits and spices like white pepper.

The soil:

The vineyard is located 500 m above sea level on marly soil with volcanic porphyry and calcareous dolomite. Through extensive biodynamic treatment, a great natural diversity develops in the vineyard.

Harvest:

The grapes are collected by hand. Each one is thoroughly examined and only the golden and ripest find their way into the amphora. The yield per acre are a humble 10 hl.

Vinification:

The grapes are fermented spontaneously on the skins in amphorae of clay. Finally, in spring the wine is separated from the skins. Through this 21-month maturation process in the amphora, it develops a natural balance, which contributes to its long lasting potential.

Storage:

Optimal drinking age 2018 to 2021, can be stored up until 2023

Recommendation:

With intensive vegetable dishes, lamb or as a "meditation wine"



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