

KELLEREI
BOZEN

CANTINA · WINERY



HOCHKOFLER

RIESLING

Südtirol · Alto Adige DOC

Introduced to Alto Adige by Archduke John of Austria in the 19th century, Riesling is one of the most elegant and refined white wines. In contrast to their German forebears, Rieslings in Alto Adige are usually fermented dry, i.e. without any residual sugar.

Grape variety	Riesling
Area of cultivation/ climate	Slopes around Bolzano and the Isarco Valley at 500 meters a.s.l.
Grape harvest	Beginning to middle of October
Vinification	The carefully selected grapes are gently pressed and fermented in stainless steel tanks at a controlled temperature. Stainless steel is also used for maturation to keep the wine fresh and crisp.
Tasting notes	Color: greenish to pale yellow Aroma: fruity aromas of peach und apricot, delicately floral, slightly ethereal Taste: dry, elegant, fresh with a pleasant acidity, lively
Food pairings	Fish and crustaceans, poultry, goat's cheese and vegetarian dishes
Serving temperature:	10 - 12 °C
Alcohol	13 % vol*
Residual sugar	3,5 g/l*