



SILVANER

EISACKTALER

Südtirol · Alto Adige DOC

Alto Adige has been home to Silvaner for more than 200 years. The vines grow mainly on warm, well ventilated sites as found in the Isarco Valley and on the Renon. The Silvaner presents fresh and fruity, delicate and elegant.

Grape variety	Silvaner
Area of cultivation/ climate	Warm, well ventilated slopes on the Renon and in the Isarco Valley at 500 to 650 meters a.s.l.
Grape harvest	End of September to beginning 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: light straw yellow with greenish hues Aroma: fruity aromas of melon, peach and green apple Taste: dry, fruity, pleasantly aromatic with a fine acidity
Food pairings	Light starters, wine soup and fish, also as an aperitif
Serving temperature:	10 - 12 °C
Alcohol	13 % vol*
Residual sugar	2,0 g/l*