

Vin de la Neu 2014

Classification: Johanniter Igt Vigneti delle Dolomiti

Grape Variety: Johanniter 100%

Location: Val di non

Vineyard: Coredò unit 209

Height: 832 m a.s.l.

Orientation: Sud-East

Soil: Dolomia

Training Sistem: Bush-trained

Planting Year: 2012

Planting Density: 16.600 vines/Ha

Yield: 50 hl/ha

Planting Pattern: 1.00 m x 0.60 m

Winemaking and Ageing

Harvest: 15th October 2016, hand picking in small boxes (10 kg) on 22nd October 2014

Vinification: soft pressing and static clarification

Fermentation: french oak barrels 225 lt

Fermentation Temperature: 18°C

Fermentation Length: 14 days

Malolactic Fermentation: partial

Ageing: 10 months in french oak barrels and 6 months in bottle before placing in the market

Bottles Produced: 440 bottles

Analytical Datas

Alcohol: 12.96 % Vol

Total Acidity: 6,71 g/l

Residual Sugars: 1.00 g/l

Volatil Acidity: 0,39 g/l

pH 3.21

Tasting notes

View: The wine is limpid, bright and has a lemon yellow color with reflections tending to green.

Nose: The intensity of the aromas is high but never blatant. Hints of citrus, herbaceous characteristics of cut hay and white flowers.

Palate: The wine is dry characterized by a high acidity that guarantees dynamism and ease of drinking, making the wine lean and vibrant at the same time. The aromas perceived in the nose there are also in the mouth. The wine is sapid and the finish is definitely mineral.



Characteristics of the vintage

The vintage has been cool and rainy during the spring and also during the summer. Because of the rain, in this year has been essential the green managing: the good timing of defoliation has allowed the drying of the bunches and reach the perfect maturation 10 days later compared to the previous years. The grape variety has revealed to resist the diseases and to get really good flavours from the grapes even in the hardest vintages.