

## Vin de la Neu 2015

*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 4<sup>th</sup> October 2015

*Vinification:* soft pressing and static clarification

*Fermentation:* french oak barrels 225 lt

*Fermentation Temperature:* 18°C

*Fermentation Length:* 14 days

*Malolactic Fermentation:* 100%

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

*Bottles Produced:* 508 bottles and 30 magnums

**Analytical Datas**

*Alcohol:* 12.64 % Vol

*Total Acidity:* 6,68 g/l

*Residual Sugars:* 1.00 g/l

*Volatil Acidity:* 0,42 g/l

*pH* 3.25

**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 2015 has been characterized by a rainy and cool spring, and a dry and sunny summer.

Because of the perfect conditions in the first half of the year, the ripening has been slightly anticipated.

The drop of the temperatures in September has been essential to keep the acidic high and to maintain the primary aromas until the harvest's day.