

Vin de la Neu 2016

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)

Vinification: soft pressing and static clarification

Fermentation: french oak barrels 225 lt

Fermentation Temperature: 16°C

Fermentation Lenght: 18 days

Malolactic Fermentation: 100%

Ageing: 10 months in french oak barrels and 12 months in bottle before placing in the market

Bottles Produced: 444 bottles and 30 magnums

Analytical Datas

Alcohol: 12.70 % Vol

Total Acidity: 6,90 g/l

Residual Sugars: 1.20 g/l

Volatil Acidity: 0,40 g/l

pH 3.20

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

One of the best vintages of the last decade.

The classic "normal" vintage that can give to vines and grapes an ideal balance. Perfect for the production of great wines with an important aging potential.

The bunches arrived at the perfect ripeness slowly and in gradual way. The harvest, in late October, allowed to preserve all the aromatic aromas thanks to the cold nights where the temperature dropped below 10 ° C.