

Vin de la Neu 2017

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: on the morning of 10th October 2017, hand picking in small boxes (10 kg)

Vinification: soft pressing and static clarification in concrete tanks

Fermentation: french oak barrels 225 lt

Fermentation Temperature: 16°C

Fermentation Length: 22 days

Malolactic Fermentation: 100%

Ageing: 11 months in french oak barrels and 14 months in bottle before placing in the market

Bottles Produced: 518 bottles and 30 magnums

Analytical Datas

Alcohol: 12.50 % Vol

Total Acidity: 6,80 g/l

Residual Sugars: 1.30 g/l

Volatil Acidity: 0,45 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

Vintage of brightness.

Characterized by a balanced and generally dry climate for the area. The temperatures have never been excessively high and the grapes, have ripened thanks to the remarkable brightness of the season. The must, immediately clean and organoleptically rich, fermented for a long time in barriques, giving rise to a highly complex wine.

