

## Vin de la Neu 2018

*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 8th October 2018, 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:* 20 days

*Malolactic Fermentation:* 100%

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

*Bottles Produced:* 491 bottles and 30 magnums

**Analytical Datas**

*Alcohol:* 12.48 % Vol

*Total Acidity:* 6,70 g/l

*Residual Sugars:* 1.10 g/l

*Volatil Acidity:* 0,40 g/l

*pH* 3.16

**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**

Classic vintage.

Cold and snowy winter followed by a spring with several rains. Summer was dry, hot and the vines slowed their growth after an important but regular vegetative development. After the rains at the end of August, the climate was clear and fresh allowing the grapes to arrive healthy and ripe at the time of the harvest.

Johanniter shows all its character in this vintage.

