

Vino Bianco KOHLEGG

*„A complex cuvée of our organically
grown disease-resistant varieties“*



GRAPE VARIETIES: several disease-resistant varieties

TYPE OF SOIL: weathered porphyry soil

TRAINING SYSTEM: guyot

CROPPING DENSITY: 9.000 vines/ha

AVERAGE AGE OF VINES: 5 years

VITICULTURAL INTERVENTIONS TO ENHANCE GRAPE

QUALITY: removing of weak shoots in spring and partially thinning the grapes in July

HARVESTTIME: beginning to mid of October

VINIFICATION: de-stemming and gently pressing of grapes after a short maceration, must clarification through natural sedimentation followed by fermentation in stainless steel tank under controlled temperature

AGEING: in stainless steel tank without malolactic fermentation at cool temperature, filtration before bottling

COLOUR: bright yellow with green hues

AROMA: tropical aromas, with a hint of muscat

FLAVOUR: fullbodied with crisp acidity, balanced

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