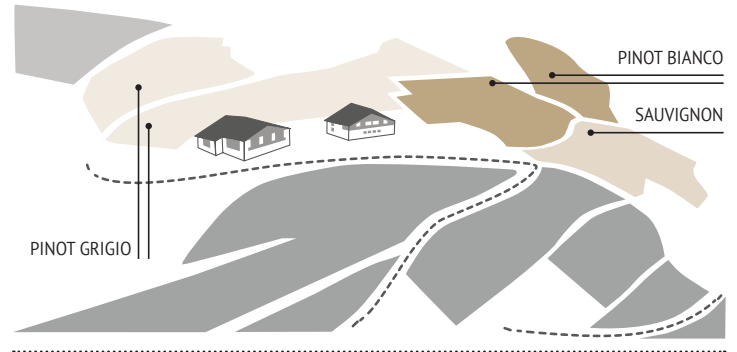




SCHINTERHOF
- Kollmann 1380 -



WHITE VIGNETI DELLE DOLOMITI IGT



GRAPE VARIETIES: 70% Pinot Blanc, 25% Pinot Gris, 5% Sauvignon blanc

VINE: Clone WB Neustadt81 + rootstock 125 AA, Clone GRAUB. 1-32 GH + rootstock 125 AA, clone SAUV.530 FRA + rootstock 125 AA

SURFACE: 2ha Pinot Blanc + 0.5ha Pinot grigio + Sauvignon blanc 0.3 ha

AREA: *Isarco Valley:* Municipality of Barbian - Kollmann fraction - Schinterhof from 400 - 500m

SOIL: Gravelly, loamy - sandy moraine deposits with a mixture of slate, gneiss, granite and above all quartz porphyry.

AGE OF THE VINES: 6 years

VINTAGE: 2021

A cool start to 2021 with lots of precipitation and frost in April without much damage in the lower Eisack Valley. Spring was characterised by very hot temperatures and only cooled down again in July with precipitation. August and September again had quite good weather conditions accompanied by storms, which also delayed ripening somewhat in the lower Eisack Valley. In the end, we were able to achieve good ripeness, but with a very late grape harvest.

DESCRIPTION: Delicate citrus fruit, mineral, fresh and juicy on the palate.

VINIFICATION: Gentle pressing with short maceration time, „Stabulation“ (approx. 4 days must standing at approx. 5°C) in stainless steel tanks, with malolactic fermentation. 50% in tonneaux (500lt wooden barrels) and 50% in stainless steel with 10 months ageing on fine yeast.

YIELD: 60 hl/ha

MATURITY AND SHELF LIFE 2023 – 2033

ALCOHOL: 14.0 % vol

TOTAL ACIDITY: : 6.05 g/l

PH-LEVEL: 3.4

30% Malolactic Fermentation (this vintage!)

RESIDUAL SUGAR: 1.9 g/l