

Alto Adige Eisacktaler Sylvaner DOC



The Eisack valley is one of the best areas for white wine of Italy. On his sunny and steep slopes above the impressive gorge of Eisack river even in high summer the nights are cool. So the acidity is conserved and the grape develops a marvellous aroma.

So, also our Silvaner is a fresh and fruity dry wine, with aromas of citrus fruits and alpin herbs, ideal to light starters, asparagus, wine soup and cooked or grilled fish. A Silvaner is also a perfect aperitif wine.

Also the Silvaner should be drunk young, within its first two years. The best service temperature is 10-12 °C.

Vineyard area: 1,5 Hectares
Cultivation system: Pergola/Guyot
Soil: Sandy gravel
Yield: 7000 l/ha
Variety: Sylvaner (100 %)
Vinification: Steel
Acidity: 6,1 g/l
Residual sugar: 1,9 g/l
Alcohol: 13,1 % vol