



**ROTTENSTEINER**

## **EISACKTALER SYLVANER**

ALTO ADIGE DOC



VARIETY: Sylvaner (100%)  
CULTIVATION SYSTEM: pergola/guyot  
SOIL: sandy gravel  
YIELD: 7000 l/ha  
VINIFICATION: steel tanks  
BOTTLES PRODUCED: 3,000  
STORABILITY: 1-2 years  
SERVICE TEMPERATURE: 8-10°

### TECHNICAL DATA

ACIDITY: 6,2 g/l  
RESIDUAL SUGAR: 1,4 g/l  
ALCOHOL: 13,4% vol

### HISTORY

150 years ago, Archduke Johann of Austria brought this variety to South Tyrol. Today the Isarco Valley is one of the best white wine regions in Italy.

### VINEYARDS

On the sunny and steep slopes above the impressive Isarco River gorge, even at the height of summer, the nights are cool. So the acidity is conserved and the grape develops a marvellous aroma.

### VINIFICATION

The aroma has to be conserved during vinification - with a careful temperature control during fermentation and a great deal of attention during the maturation in stainless steel tanks.

### DESCRIPTION

Our Sylvaner is a fresh and fruity dry wine, with aromas of citrus fruits and alpine herbs, ideal with light starters, asparagus, wine soup and cooked or grilled fish. A Sylvaner is also a perfect aperitif wine.