

IGT MITTERBERG 2024

Gloria Dei

The white wine Gloria Dei is a cuvée of Pinot Blanc, Sauvignon Blanc and Riesling. These 3 grape varieties have been cultivated in South Tyrol for more than 100 years. In suitable locations they produce particularly fruity, slightly aromatic white wines, which develop a particularly characteristic mineral note after a few years of ripening. The grapes for this cuvée come from the Rosarium vineyard in Marling. Here we have medium heavy, slightly sandy moraine soils, which warm up quickly in spring



Variety: Pinot Blanc, Sauvignon blanc, Riesling



Yield: 80 hl/ha



Drinking maturity: 3 – 6 years



Alcohol: 13 % Vol.



Drinking temperature: approx. 12 °C



Maturation of the wine: steel tank/ wooden barrel



Food pairing: Aperitif, antipasti, light summer dishes, tomato carpaccio, light fish and white meat dishes



Acidity: 6g/l
Residual sugar: 1,5g/l

TAISTING NOTES

The Pinot Blanc gives it its structure. The Sauvignon gives it its fine fragrance and the Riesling makes the wine fresh and juicy.

VINIFICATION

For our cuvée, each variety is harvested individually and at the ideal time. The grape-must is pressed and sedimented. Then the alcoholic fermentation initiated in steel tank. In addition, a small percentage is aged in used wooden barrels. The following expansion takes place in stainless steel/wooden barrels on the fine yeast for 7 months.