

IGT MITTERBERG 2025

# 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: 75 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

Pinot Bianco lends body and structure to the cuvée, Sauvignon provides its fine aromatics, while Riesling ensures vibrant freshness and juiciness.

## VINIFICATION

For our cuvée, each variety is harvested individually at its optimal ripeness. Following pressing, the must undergoes static sedimentation. Alcoholic fermentation is then initiated in stainless steel tanks, with a small percentage being aged in used wooden barrels. This is followed by seven months of maturation on the fine lees in both stainless steel and wood.