



## Wine Description

Yellow gold in the glass. In the nose aromas of pear, mandarin and blood orange. Fine creaminess on the palate, with a long finish. Mouth filling with a youthful juiciness.

Wine Type:	Still wine   white   dry
Alcohol:	15 %
Acid:	6.4 g/l
Residual Sugar:	1.8 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	11 - 13 °C
Aging Potential:	20 years
Optimum Drinking Year:	2027 - 2035

## Vineyard

Origin:	Italy, South Tyrol, Bozen & Umgebung, Bozen
Quality grade:	IGT Mitterberg
Site:	St. Justina Schwarhof "Lack" (1981-1995-2003), St. Justina Schwarhof "Mandelbaum" (2003), St. Justina Schwarhof "Kirschbaum" (2003)

Site Type:	hillside
Varietal:	Kerner 95 % Chardonnay 5 %   21 years
Geographical Orientation:	south
Sea Level:	440 - 490 m
Soil:	moraine deposits   large   top soil sand   medium   top soil loam   medium   top soil Porphyry   large   sub soil

## Weather / Climate

Climate:	alpin, mediteranian
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## Harvest and Maturing

Fermentation:	spontaneous with pied de cuve
Malolactic Fermentation:	yes
Maturing:	tonneau   500 L   72 month(s)

## Product Codes

EAN:	8032130017063
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## Metodo Giovèn - Timeless

This wine was aged in Tonneaux for 7 years. We kept young through giving the wine always new vineyard yeast from the newest vintage. This method is called "metodo gioven". The wine was bottled in April 2025.

## **Vintage 2018**

Satisfied with Quality and Quantity The 2018 wine harvest began early in Alto Adige, with lower elevations starting to pick as early as August 20. And toward the end of September, most of the grapes were already in the wineries – well matured and in reasonable numbers. With the white wines, Alto Adige's winegrowers and winemakers are without exception very satisfied. With the red wines, 2018 will be a great year for Cabernet and Merlot, but also for Pinot Noir and Lagrein. (Südtirol Wein)