# Souvignier Gris 2022

**IGT** Mitterberg



WEINGUT



## Wine Description

An incredibly exciting white wine! Taste the fine aromas of honeydew melon and ripe apricots - particularly long-lasting finish.

Still wine | white | dry Wine Type:

Alcohol: 14 % Acid: 4.8 g/l Residual Sugar: 12.6 g/l

Certificates: vegan, organic, bio-dynamic

Allergens: sulfites 10 - 12 °C **Drinking Temperature:** 

Aging Potential: medium (10 years)

Optimum Drinking Year: 2023 - 2028

Award

94 Luca Maroni:

Vineyard

Quality grade: **IGT Mitterberg** 

Varietal: Souvignier Gris 100 %

6000 plants/ha | 3000 liter/ha

#### Harvest and Maturing

Harvest: handpicked **Grape Sorting:** manual Malolactic Fermentation: nο

Mazeration: 4 hour(s) | 16 °C | with stems: yes Fermentation: spontaneous with pied de cuve

steel tank | 14 - 16 day(s) | temperature control: yes |

18 - 20 °C

steel tank | 8 month(s) Maturing:

Bottling: glass cork

**Product Codes** 

EAN: 8032130018077

## Vintage 2022

Great reds and astonishing whites - A hot summer yields a "gigantic red wine vintage" and extraordinary whites. The wine experts of Alto Adige agree: 2022 will be a great vintage for full-bodied red wines in particular, which benefited from the exceptionally high temperatures last summer. But white wines, too, are doing surprisingly well in all areas of cultivation, turning out unusually powerful but still fresh and fruity. (Cons. Alto Adige Wine)

# Curiosity

This PIWI grape variety is a cross between Seyval Blanc and Zähringer. Seyval Blanc is a French hybrid variety; Zähringer is an old cross between Traminer and Riesling.