

A Weisser



TEUTSCH

WEINGUT - TENUTA

Type of Wine:	A Cuvée of Chardonnay, Welschriesling and Pinot Gris
Cultivation:	The grapes of this magnificent wine grow on the traditional „Pergel“. This is typical for our area in South Tyrol. The majority of the vines are between 50 and 60 years old.
Vinification:	Fermentation and maturation take place solely in stainless steel vessels. The wine is filled in bottles of 750ml with screw cap.
Characteristics:	Colour: light, straw-colored yellow with golden reflexes Smell: fresh, rich bouquet with a scent of exotic fruits Taste: fresh and sleek, with well-integrated acid
Wine Food Pairing:	Appetizers, fish dishes, asparagus, young cheese or as aperitif
Drinking Temperature:	11-13°C
Acidity:	8,64 g/l
Alcohol Content:	11,42 % vol

