



Gioia

WEINBERG DOLOMITEN GOLDMUSKATELLER PEPERUM IGT

As Goldmuskateller is a white wine variety that ripens fairly late, it thrives especially well on the southern slopes of the Bolzano valley basin.

The grapes for this wine come from two vineyards that are very different in terms of soil structure. While the vineyard situated at higher altitude features a greater proportion of clay, steep terrain and constant ventilation, the second vineyard lies in the immediate vicinity of a stream, is almost level and has a high proportion of rock and sand in the soil.

The characteristics of these two sites give this wine its outstanding aroma and harmonic palate.

The name Gioia, which means joy and stands for love of life and happiness, reflects the character of the wine perfectly.

Vineyards:

Growing area: classic St. Magdalener area, 300-340 m a.s.l.

Training method: Guyot

Soil: loamy moraine debris, river gravel, sand inclusions through to the weathering of quartz porphyry

Grape variety: Goldmuskateller 100%

Yield: 70 hl/ha

Vinification:

Method: Contact with the skins and maceration for 6 hours, alcoholic fermentation at controlled temperature in stainless steel vat for 16-18 days

Finishing: finished in stainless steel tank on the fine lees