



Stella

SÜDTIROL SAUVIGNON BLANC DOC

The French maturation style characterises this white wine, whose distinguishing features are minerality, acidity and precision.

The grapes come from a steep vineyard in the municipality of Kaltern/Caldaro, which the family has owned since the 2020 vintage. The soil on this site, which has an inclination of up to 35 %, was formed by glaciers during the last ice age. Here we find a particularly high proportion of limestone, which gives the wine a unique character. The vines are 30 years old and are deeply rooted in the very loose soil.

The grapes are harvested in mid September. A short period of contact with the skins before pressing extracts specific flavours from the skins. The grape must is left to clarify naturally overnight through sedimentation and is then fermented, in part spontaneously, in wooden barrels and steel vats. A long finishing period on the gross lees enables the wine to mature and find its harmony.

The name Stella reflects the character of this wine: distinctive, straightforward, precise and vibrant is a perfectly apt description.

Vineyards:

Growing area: Kaltern/Oberplanitzing, Hochleiten site
450-480 m a.s.l.

Training methods: Pergola and Guyot

Soil: loamy moraine debris, river gravel, quartz porphyry and weathered limestone

Grape variety: Sauvignon Blanc 100%

Yield: 55 hl/ha

Die Vinification:

Method: alcoholic fermentation and finishing in stainless steel vat, French oak barriques and tonneaux