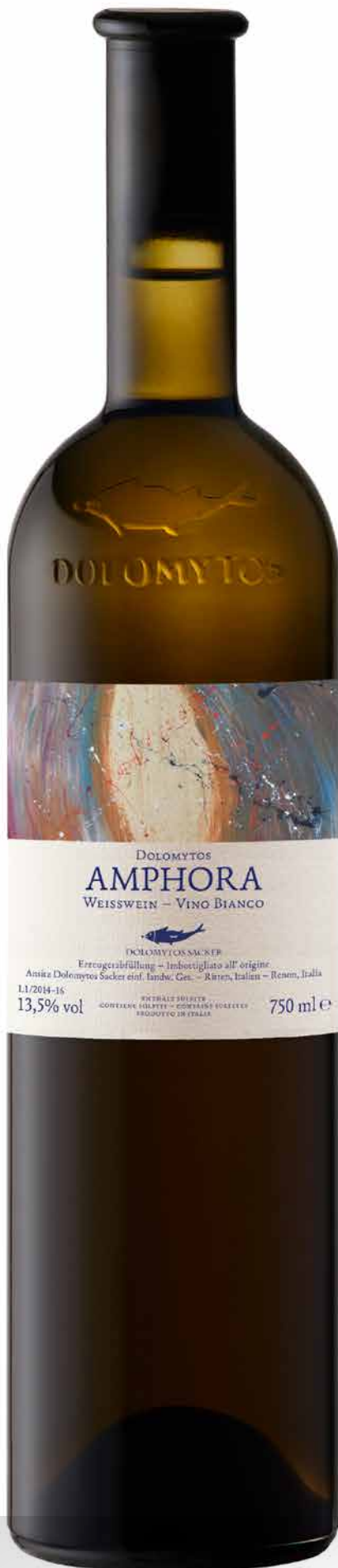




DOLOMYTOS SACKER



DOLOMYTOS AMPHORA

PRODUCER:

Ansitz Dolomytos Sacker (manor residence), simple agricultural society, Eicheleweg 18, 39054 Unterinn (Renon), South Tyrol

GRAPE VARIETIES:

Gewürztraminer, Sauvignon blanc, Sauvignier Gris, Riesling, Ruländer (Pinot Gris), 25 % Pinot blanc and many different other varieties such as Assyrtiko, Petit Manseng etc.

GROWING AREA:

Unterinn at Renon mountain, 500 meters above sea level, steep south-facing slope on weathered porphyry soil.

VINIFICATION:

This wine, limited to a few bottles, is fermented with the skin of the grapes in the amphora (about 250 liters). The wine is drawn off after 8 to 9 months. For another 2 to 3 years the wine is matured in cigarillos until bottling. There is no clarification or filtration of the wine.

SHELF-LIFE:

At least 15 years

ALCOHOL:

13.5 % volume

AVERAGE ANNUAL PRODUCTION:

700 bottles