



DOLOMYTOS SACKER



DOLOMYTOS WHITE

PRODUCER:

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

GRAPE VARIETIES:

Ruländer (also called Pinot Gris), Sauvignon blanc, Riesling, 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:

Gentle pressing of fully matured and selected grapes. Natural fermentation in 150 liter oak barrels (cigarillos). Regular stirring (Bâtonnage), approx. aged 2 years on the lees (23 months). Smooth bottling. Final maturation in the bottle at „Dolomytos tunnel“ for 1 to 2 years.

SHELF-LIFE:

At least 15 years

ALCOHOL:

13.5 - 14.5 % volume

AVERAGE ANNUAL PRODUCTION:

3,000 to 3,500 bottles