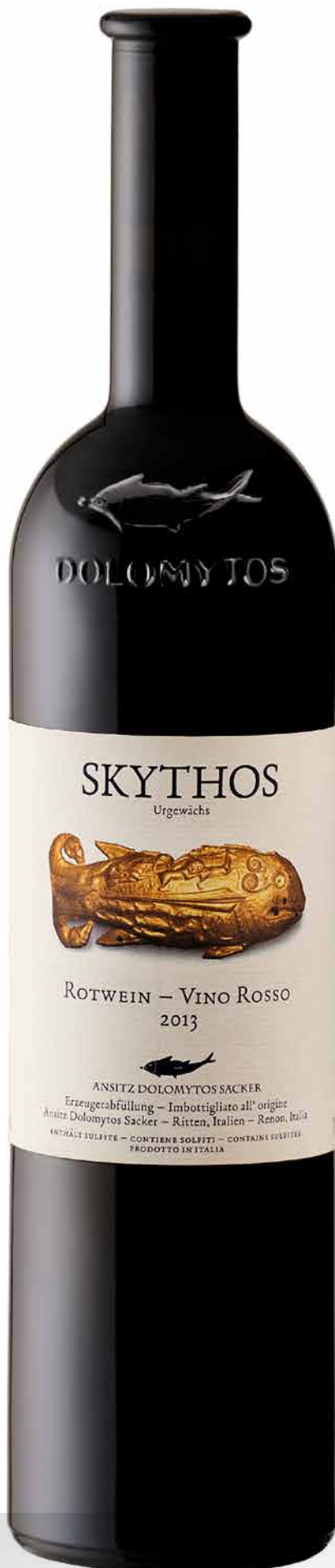




DOLOMYTOS SACKER



## SKYTHOS RED

### PRODUCER:

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

### GRAPE VARIETIES:

50 % Pinot Noir and many different other varieties such as Sangiovese, Petit Verdot, Agiorgitiko, Mourvèdre, Alicante Bouschet etc.

### GROWING AREA:

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

### VINIFICATION:

Spontaneous fermentation in wooden barrels (tonneau), 10 to 14 days on top of the mash, followed by 3 years of ageing and storage in barrique barrels or cigarillos (150 litres). Smooth bottling, final maturation in the bottle at „Dolomytos tunnel“ for 1 to 2 years, no filtration.

### SHELF-LIFE:

At least 15 years

### ALCOHOL:

13.5 % volume

### AVERAGE ANNUAL PRODUCTION:

2,000 to 2,500 bottles