

klosterhof

WEINGUT



ACAPELLA WEISSBURGUNDER RISERVA Südtiroler DOC

We created the 'Acapella' – a Pinot Blanc from our premium Riserva range – by selecting Pinot Blanc grapes from the two vineyard sites Trifall and Barleit, both east-facing and located at elevations of between 400 and 450 metres. The eroded shell limestone from the Mendel mountain range forms the basis for this mineral-rich Pinot Blanc.

The nose is characterised by ripe apple notes combined with a subtle, slightly smoky wood aroma. It has a lasting creamy texture on the palate, flavours of tropical fruit and a long finish.

For our Pinot Blanc Riserva, we select only the smallest, loosest grapes over several harvesting sessions and press each yield separately. The fermentation and biological acid degradation take place in small oak barrels. After 12 months of ageing on the lees with weekly batonnage, the Pinot Blanc is bottled and left to mature for a further 12 months.

The 'Acapella' takes its name from the roses that grow at the ends of the vine rows. With its spiral-shaped bloom and exquisite fruit scent, the flower is a worthy namesake for our fruity Pinot Blanc.

FAMILIE ANDERGASSEN

Klavenz 40 39052 Kaltern Südtirol Italien T +39 0471 961046 info@weingut-klosterhof.it www.klosterhof.it
MwSt. Nr. 00556930212 St. Nr. NDR SKR 60E28 B397R