



Weingut Niklas®

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Klaser **SOUTH TYROL PINOT BLANC DOC 2008**

Vintage: The year 2008 is characterized by heavy rainfall in spring and summer. This has led to difficult working conditions. However, autumn turned out to be ideal: sunny, warm days and cold nights have contributed to the maturation of healthy, rich grapes with a good acidity.

Type of grapes: 100% Pinot Blanc

Description: golden yellow color. Extremely complex range of aroma with notes of the red apple, the Williams pear and melon, underlined by a decent note of timber. It is strong while drinking with a balanced body and a fresh aftertaste.

Age of vines: 35 years

Position: Kardatsch, 550 meters above sea level

Ground: lime gravel

Cultivation system: tenon cordon

Wine ageing: the must ferments in oak barrels of 50 liters. After the fermentation the wine ripens on the fermentation yeast for 12 months in wood.

Food recommendation: this wine goes well with rich starters, but it is also very suitable with main dishes of light meat.

Alcohol: 13,5 % vol

Acid: 5,9 g/l

Residual sweetness: 3,6 g/l

Availability: from January 2010