

# Köfererhof

## Veltliner

Wine name: Veltliner A.A. Valle Isarco  
Denomination: ALTO ADIGE VALLE ISARCO  
Classification: DOC  
Production area: Valle Isarco, Novacella-Varna  
Veltliner - 100%

Soil type: Loamy-sandy gravel of morainic origin  
Exposure: South, altitude 700 meters above sea level  
Cultivation method: guyot  
Harvesting period: october

Vinification and ageing: Slight maceration with the skins, fermentation in stainless steel at 18 degrees C., maturation in steel, the wine remains on the lees for 6 months

Colour: Straw yellow  
Nose: Intense, fruity, almonds, walnuts  
Flavour: Spicy, fresh, flavourful, structured  
Serving suggestions: As an aperitif, pasta and rice dishes with fish, fish dishes, speck and cold cuts

Alcohol %: 14  
Acidity g/l: 6,2  
Residual sugar g/l: 2,5  
Tasting temperature: 10° C - 12° C  
Aging: 8 - 10 years  
Grape yield per hectare quintals: 80  
Vintage: 2021