

1048

WIDUM BAUMANN



OFFWEISS BIO GEMISCHTER SATZ

Indicazione geografica tipica · Weinberg Dolomiten Weiss 2024

Location

At 1,048 meters above sea level, we grow this wine on wild porphyry soils on sunny slopes between Bolzano and the Sarntal. The exposed and sun-drenched location and the cool evening wind allow the wine to be grown at this height and the optimal ripening of our grapes.

Yield per hectare: 45 HL

Development

Several different varieties are harvested together. Part of it is fermented with the skins in amphorae and part is fermented in large wooden barrels. After fermentation is complete, these two wines are combined and left on the fine lees until just before bottling.

Bottling: 25. March 2024

Bottles: 3.150

Analysis Data: Residual Sugar: < 1 g/l

Alcohol: 12,33 % vol

Total acidity: 5,5 g/l

Description

Soft, pleasant and very drinkable wine. The natural acidity gives the wine a lot of freshness. By fermenting white wine varieties together, the wine gets its special.

Recommendation:

Goes very well with Mediterranean appetizers but also with rustic dishes. The fresh acidity cleanses the mouth with very intense dishes.

Temperature: 8° C - 16° C

Favorite glass: Red wine glass



Organismo di controllo autorizzato
dal MiPAF IT-BIO-013
Agricoltura Italia
Operatore controllato Nr. BZ-01778-AB

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