



## WINE ESTATE **IGNAZ NIEDRIST**



### **Mitterberg Weiss Trias IGT 2015**

Grape variety / 90 % Chardonnay, 5 % Petit Manseng, 5 % Manzoni Bianco (Riesling x Pinot blanc)

Growing Area / east-facing slopes in Appiano Monte, 450-600 m a.s.l. and slopes in Cornaiano, 440-500 m a.s.l.

Soil / clayey calcareous gravel soils at the foot of the Mendola massif (Appiano Monte) and Glacial morainic gravelly soil with a high stone content (porphyry, granite, gneiss) and a medium sand and clay content (Cornaiano)

Training system / Guyot; 6.000-7.000 vines/hectare

Yield / 45-50 hl/hectare

Harvest date / mid-September

Age of vines / up to 20 years

Vinification / Chardonnay: fermentation and malolactic fermentation in barrique and tonneaux; Petit Manseng and Manzoni Bianco: fermentation in stainless-steel tanks. After blending, the young wine ages on the fine lees for 8 months

### Analytical data

Alcohol / 14,5 % Vol.

Acidity / 6,3 g/l

Residual Sugar / 3,5 g/l