



WINE ESTATE **IGNAZ NIEDRIST**



Alto Adige Lago di Caldaro Classico DOC 2016

Grape variety / Schiava together with a few percent complementary varieties (Negrara, Rossara, etc.)

Growing Area / Cornaiano, 450-500 m a.s.l.

Soil / Glacial morainic gravelly soil with a high stone content (porphyry, granite, gneiss) and a medium sand and clay content. The soils are not particularly deep and are easily warmed. The hill-top location of the sites ensures good ventilation.

Training system / Guyot; 6.000-7.000 vines/hectare

Yield / 70 hl/hectare

Harvest date / mid of October

Age of vines / 15 years

Vinification / fermentation in open-top oak vats for about two weeks; the young wine ages in oak vats on the fine lees for 6 months

Analytical data

Alcohol / 13 % Vol.

Acidity / 4,5 g/l

Residual Sugar / 0,5 g/l