

Weingut Erbhof Pitsch am Bach

Wine letter Südtiroler Goldmuskateller „Pitsch'n Pfiff“ Doc 2020

Die raffinierte Besonderheit

Growing area:

On the southwestern slopes between St. Justina and St. Magdalena on dry river gravel deposits with high sand and medium humus content. Sea level about 400 m, slope inclination of 50-60%.

Form of cultivation and cultivation:

Trellis in transverse terracing; we practice sustainable cultivation and follow the principles of organic farming as much as possible. Age of the vines 13 years.

Vinification and ageing:

the hand-picked pepper grapes (South Tyrolean variety of the Gold Muscat) are de-stemmed and pressed after a 24-hour cold maceration. The must, free of lees, undergoes a slow (about 25 days) and cool (about 16 °C) fermentation. Further refinement and aging also take place in steel tanks, where we deliberately use simple cellar techniques (aeration, sedimentation, use of heat and cold, filtration) in order to preserve the unaltered peculiarity of the variety, site and vintage. Bottling 10 months after the harvest.

Wine:

Its fresh bright yellow colour reminds us of the ripe grapes just before the harvest. On the nose it stands out for its spicy notes of nutmeg and exotic fruit aromas (kiwi, mango, lemon blossom), while on the palate the fine acidity and balanced structure provide a lasting impression on the finish.

Harvest volume and key analytical data:

60 dt, residual sugar 4.8 g/l, alcohol 13.5% vol, total acidity 5.8 g/l. Closure with natural cork. Producer bottling.

Food pairing:

Ideal as an aperitif, as well as with light spicy (e.g. sage) starters (e.g. spinach spaetzle). Serving temperature 10 - 12 °C.

Allergen information:

Contains sulfites.