

WEINGUT NIKLAS WEISSBURGUNDER



100% Weissburgunder (aka Pinot Bianco). Bright straw color in the glass. Fruity and floral aromas, with notes of apple, pear, white peach, grapefruit and jasmine. A pleasant chalky minerality enriches everything. Fresh and savory. Medium-bodied with a velvety texture and a harmonious finish, ideal paired with fish dishes, white meats, pastas and fresh cheeses.

From the Südtiroler Appellation in Alto Adige, Italy. The vines were planted between 1985-2000. From vineyards in the parcels of Vial, Planitzing, Barleit and Salt at 500 meters above sea level, characterized by calcareous gravel and porphyry sand (mineral-rich) soils. At the end of the harvest, a 5-hour cold maceration is carried out which is followed by fermentation in stainless steel tanks at controlled temperature with selected yeasts. The wine ages 5 months in steel before bottling. Light filtration, no fining or cold stabilization.

Dieter Sölva is a young winemaker from the tiny village of St. Nikolaus, high up on the west side of a majestic valley that leads north through the Dolomites. The altitude of these vineyards gives the wines an excellent backbone of acidity. The white wines are vinified in stainless-steel with no malolactic fermentation and no oak, allowing the wine to show the true flavors of the earth. It is very typical of the region that the wines are impeccably clean. Dieter is a graduate of the famous enology school at San Michele, as was his father before him. Dieter learned the business from his father, Josef, the founder of the Niklas winery, whom he succeeded. Dieter's son Michael is already adding his unique touch to the family business.

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Tasting Note:

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Shelf Talker:

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