



## WEISSBURGUNDER 2019

- **Description:** Weissburgunder is one of South Tyrol's leading white varieties and is also grown in the southernmost reaches of the Eisack Valley. The fruity scent of apple and ripe pear also reveals delicate chamomile flavours and creamy nuances. This intensively straw-yellow wine has a refreshing acidity of taste and a balanced, attractive fullness. The sandy marl soil gives it a mineral note.
- **Vinification:** slow temperature-controlled fermentation in stainless steel tanks, then storage and maturation on the fine lees, some in oak barriques.
- **Vine training:** approx. 40-year old pergola system
- **Location:** east-facing, 500-550 metres a.s.l. on 30-35% slope
- **Climate:** Alpine-Mediterranean, cooled by downwind at night
- **Analytical values:** alcohol content 14 % vol., total acidity 6,4g/l, residual sugar 0,9g/l
- **Yield:** 55 hl/ha
- **Storage:** up to 4 years
- **Recommended with:** ideal as an aperitif, with light asparagus and pasta dishes as well as fish variations
- **Serving temperature:** 10–12°C

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