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**AMISTAR****iL Secondo Bianco II**
SÜDTIROL • ALTO ADIGE**Varieties:**

50%Pinot bianco,40%Chardonnay, 10%Sauvignon Blanc

Description: Amistar White Lot II impresses with its fruity, fresh character and minerality.Sorting the grape lots in the vineyard results in Amistar Lot No. II, which then matures as iL Secondo in wooden barrels and is presented as **Amistar iL Secondo Bianco II**.**Vineyards:** Our grapes come from “St.Nikolaus” in Caldaro for Pinot bianco and Chardonnay from ‘Sparapan’at Caldaro lake, Altenburg above the lake and the Sauvignon from ‘Eppan Berg’.**Soils:** Morraine soil. Sandy, gravelly and calcareous. **Harvest:** Mid to end of September**Yield:** approx. 45 hl/ha **Total area:** 1.8 ha**Vinification:** The batches are pressed separately, degummed and than they got a ‘stabilisation’ (3-4 days must cooled to 5°C). The different musts in this cuvée are fermented separately in two- and three-year-old barriques at a controlled temperature. The malolactic fermentation is desired and therefore the batches remain in wooden barrels and are then combined after 6 months as per the sorting in the vineyard. They then make the so-called marriage journey together for a further 6 months, totalling 12 months in two- and three-year-old barriques on the fine lees.**Shelf life:** 8 - 10 years**Serving temperature:** 10 - 12 °C.**Food pairing:** Antipasti, various appetisers based on fish or meat, also for sophisticated dishes.**vintage 2023 Alcohol:** 13,50 % Vol.**acidity:** 5,9 g/l **residual Sugar:** 3,3 g/l **PH:** 3,45**malolactic fermentation:** 60%**Waste Disposal**–Bottle GL72–Caps C/ALU90 cork For 51