



Mitterberg IGT Weiß - bianco BLATURUM®

The white wine Blaturum is a white wine made from the old, historical South Tyrolean grape variety Blaterle. A long yeast storage in steel and oak barrels ensures that the wine is more balanced, full and harmonious.



Grape variety:	Blaterle
Cultivating area:	south-exposed vineyards with gravelly moraine soil at S. Maddalena (Bolzano) at an altitude of about 300 m above sea level
Training system:	pergola
Vinification:	The grapes from selected vines are picked, crushed and pressed at the beginning of September. Part of the must is fermented in a steel barrel and part in barrique barrels. It is stored on the fine yeast with bâtonnage. After several months, the wine is gently bottled.
Characteristics:	colour: bright, a slight reflex of yellow aroma: yellow fruits, like pears, quince, slight smoky hint of vanilla, floral notes flavour: well integrated acidity, harmonious
Ageing potential:	ca. 3 to 6 years
Serving temperature:	8 to 12 °C
Food pairing:	aperitif, fish dishes, salmon, crustacea, ravioli, South Tyrolean Schlutzkrapfen, rice dishes, Asian dishes, white meat
Bottle size:	0,75 l