



Eberle's® White wine

The almost forgotten old and autochthon variety of Blaterle is still grown few and far at the Eberlehof winery. Due to its early maturity, the grapes are harvested already end of August to create a balanced harmony between sugar and acidity.



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 are picked at the end of August. The crushed grapes are pressed and the most is fermented in steel tanks at less than 20°C. The wine is early filtered carefully and bottled immediately to preserve its natural freshness.
Characteristic:	colour: bright, a slight reflex of yellow aroma: fruity, a slight flowery touch flavour: a light white wine, balanced acidity, harmonic
Ageingpotential:	2 to 3 years
Serving temperature:	7 to 10 °C
Food pairing:	aperitif, asparagus dishes, salmon, crustacea, fish starters