



J. HOFSTÄTTER PINOT BIANCO BARTHENAU SAN MICHELE

Region Alto Adige	Soil A mixture of clay, lime, eroded porphyry and fine gravel	Elevation 450 m above sea level	Alcohol 13.5%
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Vineyard Vigna San Michele

Grape Varieties 100% Pinot Bianco

Vinification In order to accentuate the wine's fruit aromas the juice is left to macerate with the skins for a few hours before pressing. The juice is allowed to clarify through sedimentation, after which it is filled into large oak casks where it ferments.

Aging Once the fermentation is complete and the solid parts have settled, the clear young wine is racked, after which the Vigna San Michele is left to mature together with its fine lees in large oak casks for 15 months during which time the lees are stirred up once a week. The wine is subsequently bottle aged for 6 months before release.

Tasting Notes An extremely elegant wine with impressive structure and a full, complex bouquet, well-balanced on the palate with excellent mouth feel and fruit underpinned by firm, mouthwatering acidity.

Reviews 2021 Vintage

Wine Spectator: 92 Points

2019 Vintage

Vinous: 92 Points

2018 Vintage

Vinous: 92 Points