



SYLVANER 'ARISTOS'

Trentino Alto-Adige, Italy
Cantina Valle Isarco



www.cantinavalleisarco.it

Method & Production

The grapes selected for the production of this Sylvaner come from the sunny vineyards that surround the Sabiona monastery, known as the “Acropolis of Tyrol”. 3 hours of skin contact before a delicate pressing. 50 % is fermented and aged in acacia wood cask and the other 50 % is fermented and aged in stainless steel. Afterwhich it spends 8 months ageing on the fine lees before bottling. No malolactic fermentation.

Tasting Notes

Peach and green apple fruit flavours. Minerality, elegance and persistence.

Food Matching

Appetizers, fish, asparagus, white meats...

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
IS0520	Sylvaner 'Aristos'	Sylvaner	2020	14.0%	Cork	6X0.75lt	No	No	Yes	No