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Vigneti delle Dolomiti IGT

2024



Classic

MERUS

Weiss

DESCRIPTION

A fresh and fruity, easy-drinking white wine. Pale green to light yellow in color, it impresses on the palate with its round body, crisp acidity, and spicy flavor. On the nose, it evokes citrus fruits and white peach, finishing smoothly and elegantly.



Müller-Thurgau, Sauvignon Blanc, Burgundy varieties



Suitable accompaniment to starters, fish, seafood, poultry, pork and veal



50.0 - 53.6 °F
10 - 12 °C



Vineyards in Cortaccia and Penone



Guyot and pergola
1,416-2,832 vines/acre | 3,500-7,000 v./ha
Year of planting: 1977 and later



65 to 75 hl per hectare



Alcohol = 12.5 % by vol
Acidity = 5.9 g/liter
Residual sugar = 2.0 g/liter



up to 3 years

SOIL

Chalk gravel moraine soil

VINIFICATION

Temperature-controlled fermentation at 64.5 °F (18 °C) in stainless steel tanks is followed by a four-month aging on the fine lees in concrete vats prior to bottling.

INFO