
FRANZ GOJER WEISSBURGUNDER 'KARNEID'



Region: Alto Adige, Italy

Appellation: Südtiroler Weissburgunder DOC

Vineyard Site: Karneid

Grapes: 100% Weissburgunder (Pinot Bianco, Pinot Blanc)

Farming: Sustainable

Age of vines: Planted in 2010

Altitude, Aspect, & Soil Type: 575 M, W Facing, Porphyry (volcanic)

Typical Harvest Time: Mid to end of September

Maceration & Fermentation: controlled low temperature fermentation in 70% stainless steel/30% tonneaux with selected yeasts

Aging: Aged in 30% barrique and tonneaux (30% new) and 70% stainless steel for 8 months, 7 months on the lees

Finishing: Sterile Filtered

Production: 3,000 bottles annually

Notes from Oliver:

Gojer's estate, Glögglhof, is right in the middle of the St. Magdalena hill, a perfect amphitheater just North-East of the city of Bolzano. Franz, the 5th generation to make wine at Glögglhof, is one of the 'gang of four,' a group of fine small producers from the Alto Adige who share a philosophy of winemaking: very expressive, very typical, very well-made wines.

Karneid, the vineyard site, is a high-altitude plot on the other side of the valley from the winery. Weissburgunder, or Pinot Bianco, is arguably the most important and typical white grape in the Südtirol region of Italy's Alto Adige. Notes of ripe pear and apple, floral, with a hint of vanilla. Pairs beautifully with pasta, shellfish, and sushi.