
IGNAZ NIEDRIST MITTERBERG WEISS 'TRIAS'



Region: Alto Adige, Italy

Appellation: Alto Adige Mitterberg Weiss IGT

Grapes: 90% Chardonnay, 5% Petit Manseng, 5% Manzoni Bianco (Riesling x Pinot blanc)

Farming: Sustainable

Age of vines: Planted in 2002

Altitude, Aspect, & Soil Type: East-facing slopes in Appiano Monte, 450-600 m, porphyry/gneiss/calcareous clay, lots of stones

Typical Harvest Time: Mid September

Maceration & Fermentation: Controlled low temperature fermentation in oak and concrete using native yeasts

Aging: Aged in 20% in barrique, tonneaux and concrete for 12 months

Finishing: Light filtration, no fining, cold stabilized

Production: 8,000 bottles annually

Notes from Oliver:

Ignaz Niedrist is one of the most respected small producers in the Alto Adige. The wines are very expressive, brilliantly made examples of their type. His jewel of a cellar, which has been in the family for over 170 years, is just off the 'Wine Road' that runs through the important villages south of Bolzano, and his vineyards are mostly clustered around the cellar.

A unique and delicious blend of Chardonnay, Petit Manseng, and Manzoni Bianco, fermented partly in used wood and partly in stainless steel. Pale yellow with restrained yet complex aroma of honeysuckle, lemon curd, and a hint of vanilla. Excellent texture, long, slightly minty, a hint of oak, full-bodied and fresh at the same time. Roast chicken would be the perfect complement.