
IGNAZ NIEDRIST WEISSBURGUNDER



Region: Alto Adige, Italy

Appellation: Alto Adige Pinot Bianco DOC

Grapes: Weissburgunder (aka Pinot Bianco, Pinot Blanc)

Farming: Sustainable

Age of vines: Planted in 1998

Altitude, Aspect, & Soil Type: 550 M, E Facing, Calcareous Clay/Gravel

Typical Harvest Time: Mid September

Maceration & Fermentation: Controlled low temperature fermentation in stainless steel using native yeasts

Aging: Aged in stainless steel, on the lees, for six months

Finishing: Light filtration, no fining, cold stabilized

Production: 7,000 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.

Some of the best white wines I've had from the Alto Adige have been made from Pinot Bianco, the best examples of which are minerally, earthy wines that repay 3-5 years in the cellar. The Terlaner zone seems to produce particularly good examples. Shows aromas of wet-stone aroma with hints of green apple and herbs and fresh, long and minerally on the palate. Drink now with seafood or vegetable appetisers, or age for up to 5 years.