
IGNAZ NIEDRIST RIESLING



Region: Alto Adige, Italy

Appellation: Alto Adige Riesling DOC

Grapes: Riesling

Farming: Sustainable

Age of vines: Planted in 2003

Altitude, Aspect, & Soil Type: 600 M, E Facing, Dolomite limestone

Typical Harvest Time: Beginning of October

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

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

Finishing: Light filtration, no fining, cold stabilized

Production: 2,500 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.

As a student in Germany, Ignaz developed a taste for Riesling and was soon to add the variety to the range of vines cultivated in his own vineyard. The combination of Dolomite limestone and an elevation gives the wine its fine peach and citrus aromas and crisp acidity. Notes of mountain flowers, herbs, and petrol, very rich and a long finish. Delicious with sausage or roast pork.