



BARON LONGO

## LIEBENSTEIN

Pinot Blanc & Chardonnay Cuvée 2015  
South Tyrol D.O.C.

**GRAPE VARIETY** Chardonnay and Pinot Blanc are representative of the typical grape varieties of the terroir found in South Tyrol's Unterland region. This cuvee has great fruitiness with exotic notes.

**SOIL** The vines grow on calcareous debris with clayey sand covering porphyry at an altitude of some 250 metres above sea level. The grapes ripen in the mild Mediterranean microclimate and are carefully tended and picked by hand.

**TRAINING SYSTEM** The wire framework or Guyot system permits the foliage to be managed, with the grapes able to reach phenological maturity even when close to the ground. Careful pruning of leaves and grapes produces a yield of approx. 60 hl/ha for a density of 5,000 vines/ha. This reduction in quantity is well under the permitted DOC threshold of 120 hl/ha and results in an aromatic concentration.

**VINIFICATION** Spontaneous fermentation occurs in temperature-controlled French tonneau and barrique casks. First comes racking on the coarse lees, then malolactic fermentation on the fine lees, followed by short bottle aging.

**ANALYTICAL VALUES** Alcohol 13.5% by volume, total acidity 4.8 g/l, residual sugar 1.6 g/l. A very dry wine whose fruity notes however remain well preserved with a restrained acidity.

**AGING** The wine reaches a harmonious readiness after aging for nearly two years, but with appropriate storage can potentially age up to 10 years.

**TASTING NOTES** With its delicate golden colour, the wine is crystal-clear and shows off its alcohol content with distinctive streaks in the glass. Besides its fruity nose, the scent also offers exotic notes that develop with a fine bouquet in the mouth and ensure a long finish.

**PAIRS WITH** Fried fish, grilled lamb and pheasant served with mushrooms, as well as tangy hard cheeses and South Tyrolean mountain cheese. Its rich variety in taste also makes it a pleasure to drink on its own.

**SERVING TEMPERATURE** 10-12°C / 50°F to develop its aromas to the full.

