



BARON LONGO

## LIEBENSTEIN

Chardonnay & Pinot Blanc Cuvée 2016  
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 cuvée is a wine of great fruitiness with exotic notes.

**SOIL** The terroir consists of 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. 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 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 4.5 g/l, residual sugar 0.9 g/l – a very dry wine whose fruity notes remain well preserved after the malolactic fermentation.

**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. Its fruity nose with its exotic notes develops a fine complexity in the mouth to 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

