



GRAPES 100% Pinot Blanc, various clones

AGE OF VINE 10 years CULTIVATION SYSTEM Guyot

LOCATION at 500-550 m above sea level, east-facing slope

with 35% slope gradient

SOIL calcareous soil with clay and porphyry admixture

PRODUCED BOTTLES 2,900 + 45 magnums

YIELD PER HECTAR 7,000 kg
RIPENING POTENTIAL 6 - 10 years
SERVING TEMPERATURE 10 - 12 °C

ANALYTICAL VALUES Vol% Alk.: 13,5 Total acidity: 5,9 pH value: 3,3 Residual sugar gr/lt: 1,6

VINIFICATION

In two harvests, the ripest grapes were manually selected and harvested between mid-September and early October. The grapes were destemmed, crushed and gently pressed. Fermentation took place spontaneously in large wooden barrels and in tonneau. After a 12-month ageing on the coarse lees in the tonneau, the wine matured for another 6 months in stainless steel tanks before it was bottled in July 2021.

DESCRIPTION

In the glass, the wine is a medium straw yellow with greenish reflections. The St. Sebastian presents itself very fresh and invigorating. The bouquet is reminiscent of citrus and pome fruit, underlaid with fine wood aromas. On the palate, the wine is elegant, harmonious and mineral and provides a fresh mouthfeel.

RECOMMENDED PAIRINGS

Food recommendation This wine is an excellent accompaniment to Italian cuisine, especially to dishes with fish, octopus, seafood as well as pasta and white meat. Also highly recommended with asparagus and vegetables or simply as an aperitif.

YEAR

2019 will remain a memorable vintage as the conditions made for a richly faceted and complex wines. After early budding, we had a cool and wet April and May, which in turn meant that the flowering occured later than in previous years. In June we had some very high temperatures, but the rest of the summer while warm, never saw extreme temperatures again. A gold autumn, created the final conditions that produced wonderful vintage.



