

Souvignier Gris Villa Schmid

Wine



Name	Souvignier Gris Villa Schmid
Denomination	Mitterberg IGT
Quality line	Villa Schmid
Grape/Variety	100% Souvignier Gris
Provenance	Alto Adige - Bolzano
Cultivation	Espalier
Grape harvest	By hand
Vinification	Fermentation in stainless steel, followed by ageing in barriques.

Wine description and information

A new world needs new wines! With this Souvignier Gris, a fungus-resistant PIWI grape variety, our **Villa Schmid** line also embraces a new interpretation. Thanks to its natural resistance, we can grow this Souvignier Gris without plant protection treatments, reducing interventions in the vineyard to a minimum. Grown at around 500 metres above sea level, the grapes are harvested at the end of September. After one day of skin contact, the must is separated from the skins and continues to ferment – just like a classic white wine. The wine is then matured in stainless steel tanks, with 30% aged in used barriques. The result is an expressive, structured Souvignier Gris with freshness, depth and a distinctive character of its own. **A wine for special moments.**

Pairings

Our **Souvignier Gris Villa Schmid** is an ideal companion to aromatic, full-flavoured dishes. It pairs particularly well with asparagus, mature mountain cheese and flavourful vegetable dishes. **Ideal serving temperature: 10 °C.**