



SEPPi

WeinGut



setaria 2017

South Tyrolean White Burgundy

Second vintage
Grape variety: Pinot Blanc
No. of bottles: 1600

Tasting notes:

Golden-yellow with green highlights
Initial nutty flavor that blossoms into a fruity, mineral-like quality with hints of quince and limestone
Juicy and dense on the palate, with a salty mineral-like finish

Locality and soil:

Vineyard: Panigl
450 m above sea-level
Oriented towards the southeast
Slightly sloping
Argillaceous and sandy glacial deposits rich in humus

Cultivation techniques:

Biodynamic cultivation methods
Gentle pruning of grapevines
Soil is tilled and sown
Use of infusions and biodynamic preparations to support plant growth
Much manual labor at specific points in time
Careful harvesting: in the middle of September

Vinification:

15 hrs of maceration
Spontaneous fermentation in large wooden cask
8 months on the yeast in oak cask
Bottled in June of 2018

Analytical data:

Alcohol: 13.5 % by volume
Residual sugar: 5.8 g/l
Acid: 6.1 g/l

About the name setaria

This vineyard has the site name of Panigl. The name „Panigl“ pops up in village history for the first time in the mid-13th century. It alludes to the use of this land for growing millet (Latin: „panicum“), specifically: foxtail millet (Latin = Panicum setaria).



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