



SEPPi

WeinGut



setaria 2020

South Tyrolean White Burgundy

Fifth vintage
Grape variety: Pinot Blanc
No. of bottles: 3900

Tasting notes:

Color: golden-yellow, with greenish reflections;
nose: fresh and fruity, with a hint of lemon, green apple, and white peach;
on the palate: a pleasant tartness conveying freshness and mineral notes;
features an overall harmonious complexity, with a juicy, fruity 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

Vinification:

15 hrs of maceration
Spontaneous fermentation in large
wooden cask
8 months on the yeast in oak cask
Bottled in June of 2021

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: September

Analytical data:

Alcohol: 13,5 % by volume
Residual sugar: 2,5 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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