



setaria 2021

South Tyrolean White Burgundy

Sixth vintage
Grape variety: Pinot Blanc
No. of bottles: 3290

Tasting notes:

color: light straw yellow;
nose: fresh minerality, notes of citrus, white peach and lemon balm;
pleasant acidity on the palate;
delicate and straight in flavour but still full-bodied

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: September

Vinification:

whole grape pressing
spontaneous fermentation in concrete
cask
aging on fine lees for 9 months
bottled in July of 2022

Analytical data:

alcohol: 14 % by volume
residual sugar: 3,1 g/l
acid: 4,7 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).

