



# SEPPi

WeinGut



## setaria 2018

### *South Tyrolean White Burgundy*

Third vintage  
Grape variety: Pinot Blanc  
No. of bottles: 1900

#### **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 2019

#### **Analytical data:**

Alcohol: 14.5 % by volume  
Residual sugar: 2.5 g/l  
Acid: 5.1 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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Werner Seppi | Preystraße 18 A | 39052 Kaltern, Italy  
+39 335 538 39 10 | info@seppi.wine | www.seppi.wine