



#### TASTING NOTES

A lovely blend of grapes to offer a mixed palate of ripe apples, smooth body and a dry, somewhat salty finish.

## Castelfeder

### Cuvee Bianco Mont Mes

|                     |                 |
|---------------------|-----------------|
| COUNTRY             | ABV             |
| Italy               | 12.5%           |
| REGION              | VARIETALS       |
| Trentino-Alto Adige | Pinot Blanc     |
| APPELLATION         | Chardonnay      |
| Vigneti delle       | Sauvignon       |
| Dolomiti IGT        | Golden Muscatel |

#### WINERY

To enter into the world of Castelfeder is to soar across an unspoken threshold into the lush valleys of the high Adige River. Driving from Lake Garda, from Veneto, through Trentino, you discover yourself, without warning, in what feels, sounds, and tastes like German wine country. Gunther Giovanett took over the family business in 1989 after his father retired from the daily operations of the winery he founded in 1969. Located in the center of Neumarkt, in the South Tyrol region of Italy, the Giovanett family produces a range of unique wines. Now into their third generation, Gunther and his son Ivan are gaining a better understanding of the special micro-climates that exist in the Alto-Adige and South Tyrol regions.

#### CULTIVATION

The Mont Mes line is modern, young, and dynamic. This white wine cuvée shows the great potential of the variety diversity in South Tyrol. The unique composition of this cuvee combines 4 of the country's most important white grape varieties: Pinot Blanc, Chardonnay, Sauvignon, and Golden Muscatel. Hand picked, gentle pressing.

#### VINIFICATION

Alcoholic fermentation in steel.

#### AGING

Aged for 5 months on fine lees.