

klosterhof

WEINGUT



ACAPELLA

WEISSBURGUNDER

Südtiroler DOC

The Pinot Blanc is one of the Klosterhof's flagship varieties. The grapes thrive in our largest vineyard Trifall in the immediate vicinity of the Klosterhof, and in the Barleit vineyard at an elevation of just under 400 metres.

This wine pleases the palate with its freshness and youthfulness, developing a delicate flavour of apples and pears. The Pinot Blanc owes its minerality and subtle acidity not only to the eroded shell limestone soil, but also to the training of the vines. The freshness and elegance are provided by the over 60-year-old-vines that we continue to train on overhead pergolas – a heritage passed down by our ancestors that we continue to nurture.

The hand-picking of the grapes starts at the beginning of September. Carried out over several sessions, the harvest can last up to two weeks. The fermentation and ten months of ageing on full lees take place in tonneaux. Half the barrels are made from French oak, the other half from local acacia wood. We fell the acacia ourselves in the Montiggler forest near Kaltern and the barrels are crafted by Kaltern's last remaining cooper.

The 'Acapella' takes its name from the roses that grow at the ends of the vine rows. With its spiral-shaped bloom and exquisite fruity scent, the flower is a worthy namesake.

FAMILIE ANDERGASSEN

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