



CANTINA KURTATSCH

Alto Adige Bianco 'Amos'

There are mountain wines, and then there are wines from wind-swept peaks so high they seem to be grown in the sky. This is the glory of Alto Adige, a dramatic wine region in the northeast Italy, and the home to the century-old cantina of Kurtatsch. Here on the border with Austria, it is white grapes that reign supreme, grown at altitudes that top 3,000 feet. The village of Kurtatsch (Cortaccia in Italian) is particularly blessed when it comes to terroir, with a wide range of soils that suit perfectly both native and international grapes. Kurtatsch since the early 1900s has been the representative for the area's best growers and the source of its finest, most expressive wines.

WINERY: Cantina Kurtatsch

WINEMAKERS: Othmar Doná

ESTABLISHED: 1900

REGION: ITALY • Alto Adige • Cortaccia

APPELLATION: Alto Adige DOC

BLEND: 40% Pinot Bianco, 20% Pinot Grigio, 15% Kerner, 10% Chardonnay, 10% Sauvignon Blanc and 5% Müller-Thurgau

VINEYARDS: A selection of fruit from the oldest and highest plots of each grape variety, between 2,000 to 3,000 feet in altitude, from south-east facing, limestone-based soils.

AGE OF VINES: 20 years, on average

WINEMAKING: Hand-harvested. Fermented on selected yeasts in stainless steel tank. Aged on fine lees in 60HL neutral Slavonian oak casks for 16 months, then in bottle for six months.

TASTING IMPRESSIONS: Aromas of white peach, lychee, orange blossoms, light brown, warm spice. Silky, medium-bodied, good freshness.

PAIRING SUGGESTIONS: As an aperitif; with rich white fish; grilled chicken; risotto with wild mushrooms



NORTH BERKELEY IMPORTS

1601 Martin Luther King Jr. Blvd. Berkeley, CA 94709 northberkeleyimports.com